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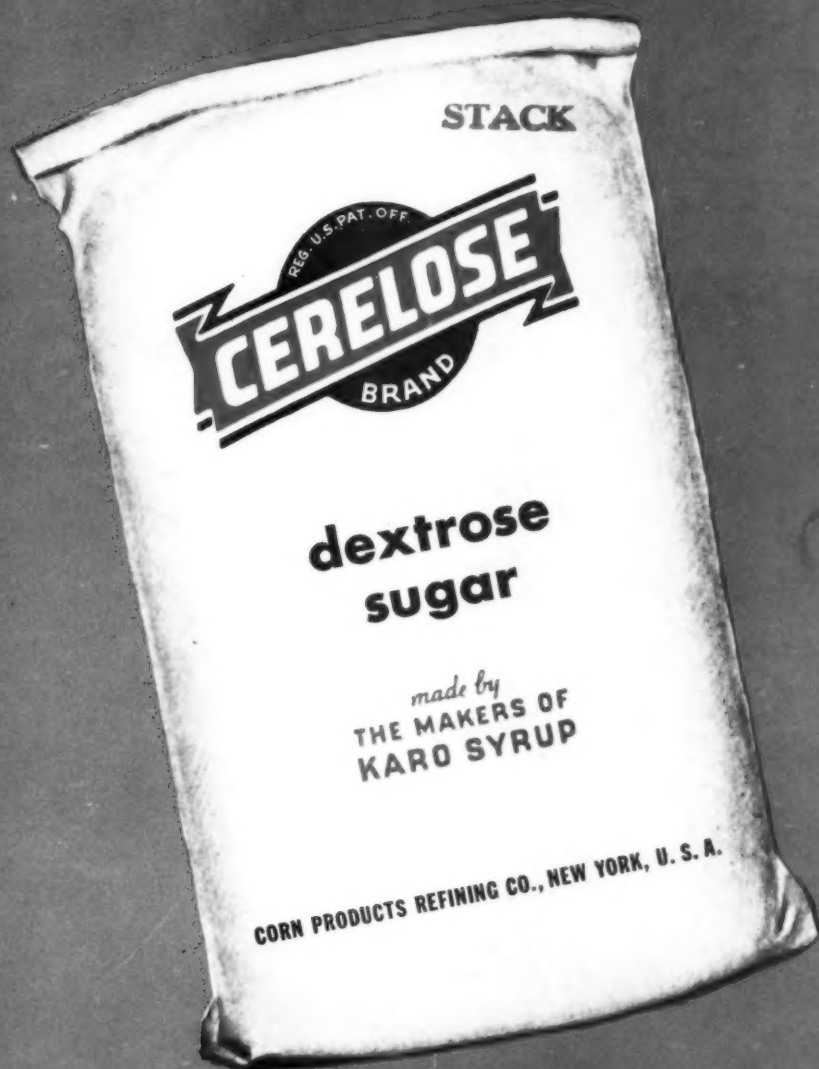
Technology

THE NATIONAL

# PROVISIONER

SEPTEMBER 17 • 1949

*Leading Publication in the Meat Packing and Allied Industries Since 1891*



**CORN PRODUCTS SALES CO.**

17 Battery Place

New York 4, N. Y.

Now you can get

# STAINLESS SAUSAGE STUFFERS...

Inquire at the nearest  
"Buffalo" sales office



● In this newest "Buffalo" sausage stuffer, every part in contact with meat has a special corrosion-resisting surface. Cylinder walls, piston, safety ring, and cover have a protective "stainless" coating. Meat valves are machined from a special stainless alloy. Stuffing tubes are made from gleaming stainless steel. Every feature of this new stuffer contributes to greater sanitation, better quality sausage, lower costs. And you can't beat it for *safety*.

You'll find the new "Buffalo" *stainless* sausage stuffers are easier to clean and sterilize... that they give many more years of profitable, trouble-free service. They are well worth investigating. Write for complete information... or see your "Buffalo" dealer.

**Buffalo...**  
the best-known  
name in sausage-  
making equip-  
ment for more  
than 80 years



# Buffalo

**QUALITY SAUSAGE-MAKING MACHINES**

**JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.**

*Sales and Service Offices in Principal Cities*

# GUARD AGAINST COLOR-LOSS UNDER DISPLAY-CASE LIGHTS

## Use Flash-Fused PRAGUE POWDER for Color-Fast Curing

• When color fades, sales fade! The meat that keeps selling is the meat that keeps its appetizing color under bright lights in modern display cases. *Color-Fast* curing, therefore, becomes your best sales insurance!

PRAGUE POWDER is widely acclaimed by meat processors for its *color-fast* curing action! This distinctive, dependable quality of PRAGUE POWDER is assured by Griffith's process of *flash-fusing*. Flash-fusing does what dry-mixing fails to do . . . *unites* nitrite and nitrate in PRAGUE POWDER crystals, in *properly balanced proportions*, to control and assure fast, safe fixation of color! Yes, and the full bloom of delicious flavor, too!

Take no chances under lights! Use PRAGUE POWDER for flavorful, *color-fast* curing . . . starting now!



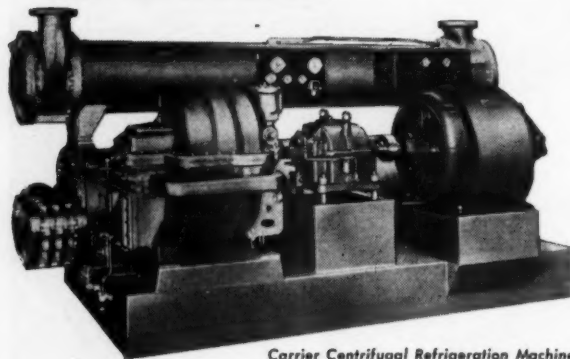
Prague Powder—Reg.  
U. S. Pat. Off.—made  
or for use under U. S.  
Patent Nos. 2054623,  
2054624, 2054625,  
2054626.

**PURIFIED or SOLUBLIZED**

## **PROBLEM:**

# **How to liquefy ammonia without compressing it**

## **SOLUTION:**



*Carrier Centrifugal Refrigeration Machine*

**S**END the ammonia vapor through the cooler of a Carrier Centrifugal Refrigeration Machine. The vapor is cooled below its equilibrium temperature and is condensed into liquid.

The Ammonia Condensing System, developed by Carrier engineers, has introduced revolutionary safety and economy features to refrigeration. Only safe pressures are involved — the ammonia cannot become contaminated with lubricating oil — the danger of leaks is minimized. The elimination of flash gas permits higher efficiencies — a constant liquid pressure is always maintained — and the control of the low side equipment is greatly simplified.

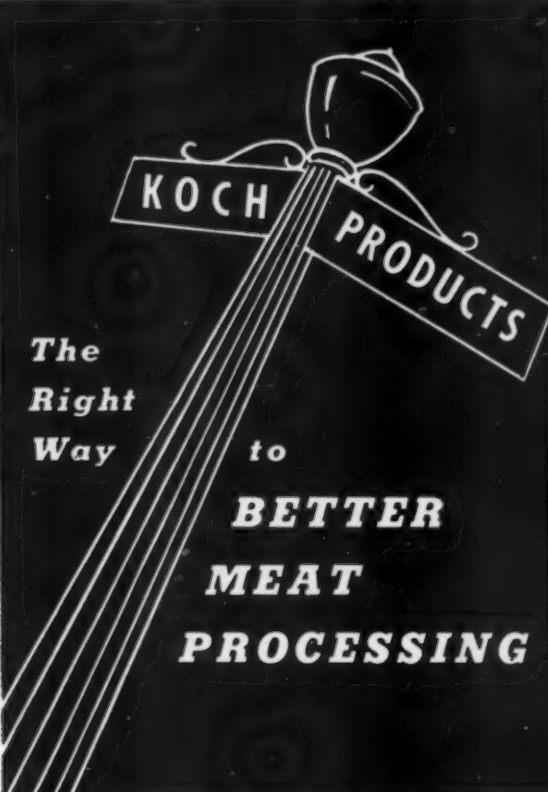
But the greatest advantage of the system is that the meat packer can enjoy the benefits of the Centrifugal Refrigeration Machine without otherwise changing his refrigeration equipment. The same steam that is used to run the turbine which supplies refrigeration can be used for cooking, washing or heating, thus slashing operating costs. The Centrifugal is a space-saver too, taking less than one-third of that required for a reciprocating machine.

The nation's leading packers have been operating Carrier Centrifugal Refrigeration Machines for years. If you need greater refrigeration capacity or must replace reciprocating compressors, don't fail to investigate the Carrier Centrifugal. Call your nearest Carrier office for complete information, or write Carrier Corporation, Syracuse, New York.

**Carrier**

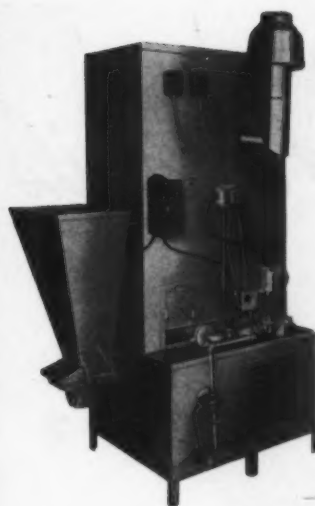
**CENTRIFUGAL COMPRESSORS • REFRIGERATION EQUIPMENT**





**KOCH PRODUCTS**

The Right Way to **BETTER MEAT PROCESSING**

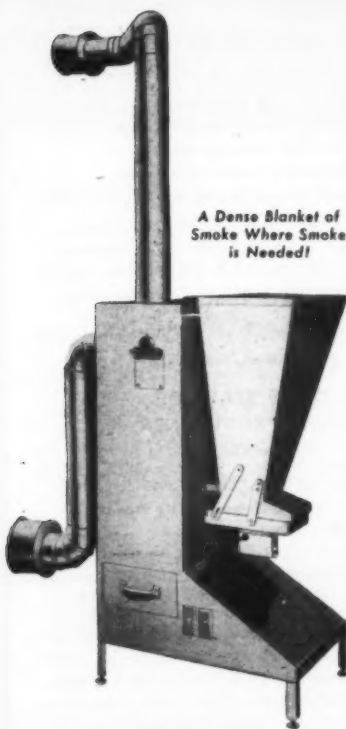


## KOCH SMOKE- TENDER

Prevents Smoke House  
Fires . . . Stops Them  
Before They Start!

Guard against fire hazard with the KOCH Smoke-Tender Unit! It completely eliminates overheating, flames, and smoldering sparks from the smoke house. With the Smokomat sawdust feeder, operation is completely automatic. A steady, uniform stream of hot air and smoke are fed into and through the smoke house without close supervision. Thus, the Smoke-Tender Unit saves costly labor, while it produces a superior, uniformly smoked product. Made for attachment to built-in smoke house. Use with natural, artificial or bottled gas.

**No. 1777**—KOCH Smoke-Tender Unit, complete with Smokomat automatic sawdust feeder, l.o.b. Kansas City .....\$695



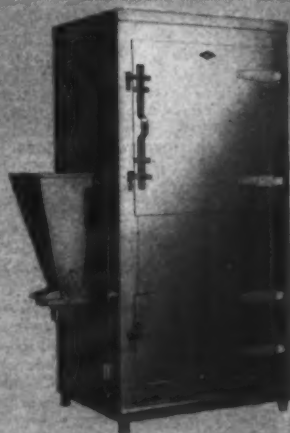
A Dense Blanket of  
Smoke Where Smoke  
is Needed!

## KOCH SMOKE CHEST with SMOKOMAT Automatic Sawdust Feeder

For smoke houses equipped with supplemental heating systems, the new KOCH Smoke Chest is precision control equipment. It gives automatic smoke generation, controlled sawdust feed, and air circulation at uniform speed. Smoke is delivered under constant pressure. Standard Smoke Chest fixtures include air impeller to recirculate smoke, electric sawdust burner, and automatic sawdust feeder.

**No. 3531**—K O C H Smoke Chest, complete with Smokomat Automatic sawdust feeder, l.o.b. Kansas City .....\$385

ELECTRICALLY POWERED  
ELECTRICALLY FIRED



Ideal for  
Laboratory Use . . .

KOCH Insulated  
Electric

## SMOKE HOUSE

Completely Automatic

An electrically heated, sectional steel smoke house that holds up to 500-lb. of meat. Thermostatic temperature control. It is ideal for laboratory installation. Electric operation avoids contact of meat with gas fumes. Operating cost is low. Smoke density is precision controlled by the Smokomat automatic sawdust feeder.

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NORTH KANSAS CITY 16, MO.

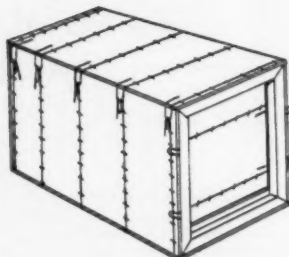
*hard as nails*



## **we love this kind of an executive**

He isn't interested in broad, vague claims. Facts and figures make up his mind. He's easy for us to talk to because our story ties in with *cutting costs* of his packing and shipping, with increasing his production, with stepping up his profits.

We believe *every* user of shipping containers will today, more than ever before, find our story of interest—to *his interests!*



### **GENERAL WIREBOUNDS**

*Meat packers were among the first to realize the savings to be gained through the use of Wirebounds... and General Box Company has been serving this industry for many years. For the quicker and more economical packing of your meat products, check with us today on General Wirebounds.*

**General** BOX COMPANY  
...engineered  
shipping containers

GENERAL OFFICES: 538 N. Dearborn St., Chicago 10.  
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Detroit, East St. Louis, Kansas City, Louisville, Milwaukee,  
New Orleans, Sheboygan, Winchendon, Natchez.  
Continental Box Company, Inc.: Houston, Dallas.



## **THE NATIONAL PROVISIONER**

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Number 12

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### **EDITORIAL STAFF**

EDWARD R. SWEM, Vice President and Editor  
HELEN PERET, Associate Editor  
GREGORY PIETRASZEK, Associate Editor  
VERNON A. PRESCOTT, Production Editor

EARL H. BERKY

DOROTHY SCHLEGEL

### **ADVERTISING DEPARTMENT**

Chicago: 407 S. Dearborn Street (5), Tel. WAbash 2-0742

HARVEY W. WERNECKE, Vice President and Sales Manager

FRANK N. DAVIS H. SMITH WALLACE

FRANK S. EASTER, Promotion and Research

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Publishers of  
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ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board

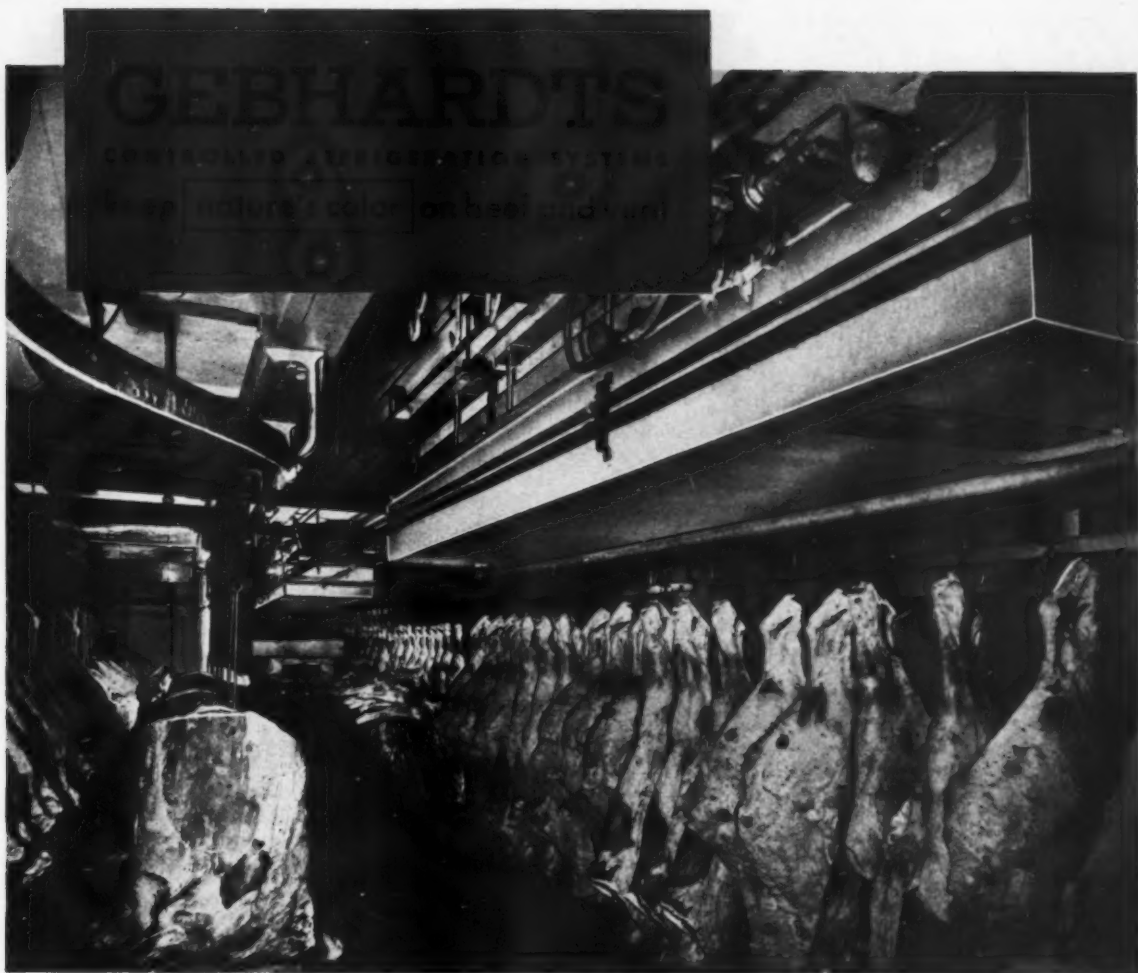
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Put GEBHARDTS to work for you. GEBHARDTS Controlled Refrigeration System protects the bloom on your beef, veal and lamb. The GEBHARDT unit produces an ionizing effect that maintains the bright color and fresh appearance for a longer period of time. GEBHARDTS are fabricated of high-lustre *Stainless Steel* to insure complete sanitation, cleanliness and purity. Write today for illustrated catalog presenting the complete story of the GEBHARDT system of controlled refrigeration.

GEBHARDTS Controlled Refrigeration System installed between the rails of this Beef and Veal Sales Cooler constantly maintains a uniform 32° temperature and an 88% average relative humidity. No bacteria or shrink problems here!

## **ADVANCED ENGINEERING CORPORATION**

1802 West North Ave. • Milwaukee 5, Wisconsin





Never forget  
*"Flavor's the thing  
 in sausage making and meat curing!"*



Delicate, natural salt flavor is what your customers want in cured meats and sausages. That's why you should always insist on full-flavored Worchester Salt—so pure we guarantee its purity—so pure it is virtually free from the calcium and magnesium compounds present in

less highly refined salts that cause harsh, bitter flavor.

Worchester Salt is equally effective in either brine or dry curing methods. Remember, it takes the best to make the best, so always demand pure Worchester Salt—quality-proven over the years.

**WORCESTER SALT**  
 The purity is guaranteed

*First in the field  
 with stainless steel!*

**Thousands of Winger-Built  
 stainless steel products  
 used by leading packers...**

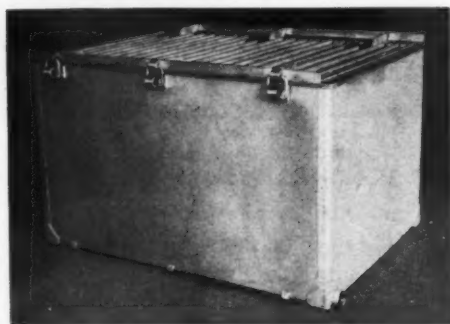
The fact that literally thousands of Winger-Built stainless steel products have been purchased by many different packers is convincing proof of their quality and acceptance.

Research shows that these products are tops in durability, they clean easily and save money over the long run.

**WINGER**

**MANUFACTURING CO., INC.  
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*"Backed by Years of Packing Plant Engineering"*



**STAINLESS STEEL BACON CURING BOX  
 WITH NEW STAINLESS STEEL COVER**

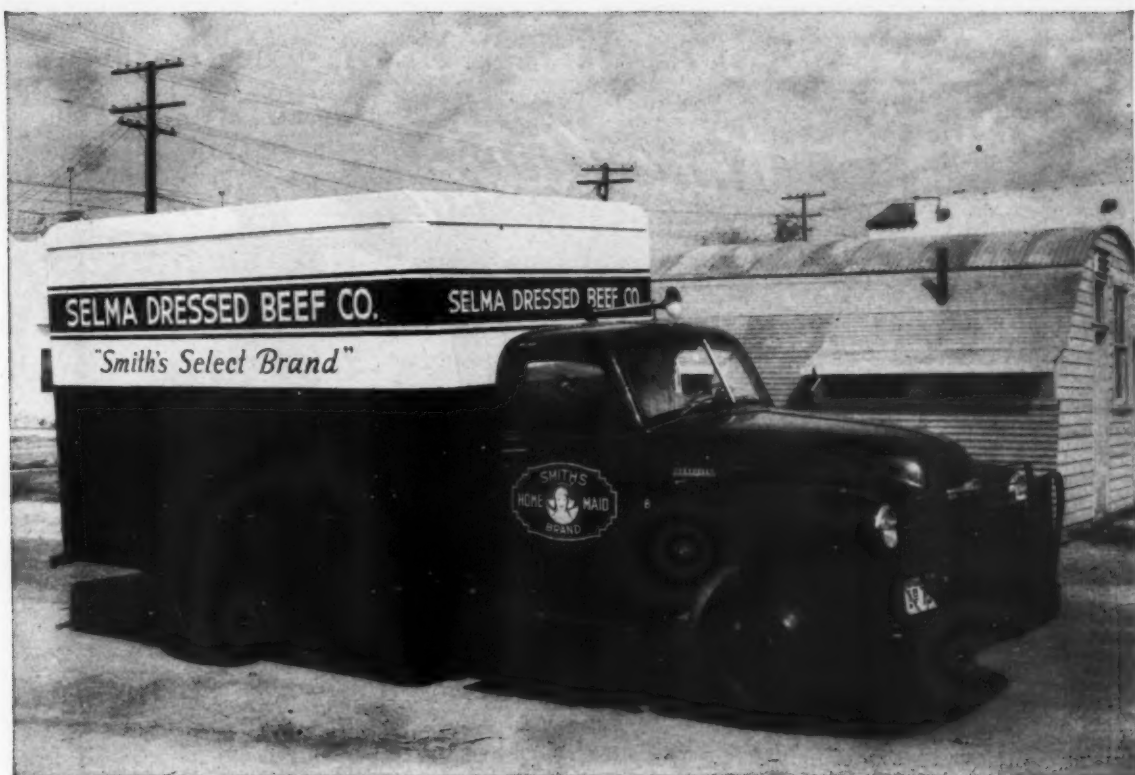
- It requires no maintenance.
- It cleans easily.
- It provides maximum durability.

**MORE OF THE FAVORITES:**

Stainless Steel Sausage Meat Truck  
 Stainless Steel Ham Curing Container  
 Stainless Steel Conveyor Table

Let us discuss today's needs with you. Write: Winger Manufacturing Co., Inc., Ottumwa, Iowa





**Bigger Value for Every Job**

## CHEVROLET ADVANCE-DESIGN TRUCKS



It takes a truck operator to really evaluate a truck. Yes, the man behind the wheel is the one who can best appreciate the worth of powerful yet economical performance . . . extraordinary load capacity . . . lasting quality, ruggedness and handling ease. He's the one who recognizes the advantages of new, improved features—of greater comfort and convenience for the driver. And these men in the drivers' seats—these experienced truck operators across America—know that Chevrolet trucks deliver more of the value factors they want. They know that Chevrolet trucks cost less to operate, less to maintain, and have the lowest list prices in the entire truck field. That's why they use more Chevrolet trucks than any other make! Your Chevrolet dealer will give you the facts in detail!

CHEVROLET MOTOR DIVISION, General Motors Corporation,  
DETROIT 2, MICHIGAN

### TOP-VOLUME PRODUCTION BRINGS YOU TOP-VALUE FEATURES!

Chevrolet's new 4-SPEED SYNCHRO-MESH TRANSMISSION offers quicker, quieter and easier operation. Double clutching is eliminated because the gears are always in mesh. Faster shifting maintains speed and momentum on grades. Available in series 3800 and heavier duty models.

Chevrolet's power-packed VALVE-IN-HEAD ENGINES provide improved durability and efficiency as well as the world's greatest economy for their size!

Chevrolet trucks have the famous CAB THAT "BREATHES"! Outside air is drawn in and used air forced out! Heated in cold weather.

Chevrolet Advance-Design brings you the FLEXI-MOUNTED CAB, cushioned on rubber against road shocks, torsion and vibration.

Chevrolet's exclusive SPLINED REAR AXLE HUB CONNECTION adds greater strength and durability to heavy-duty models.

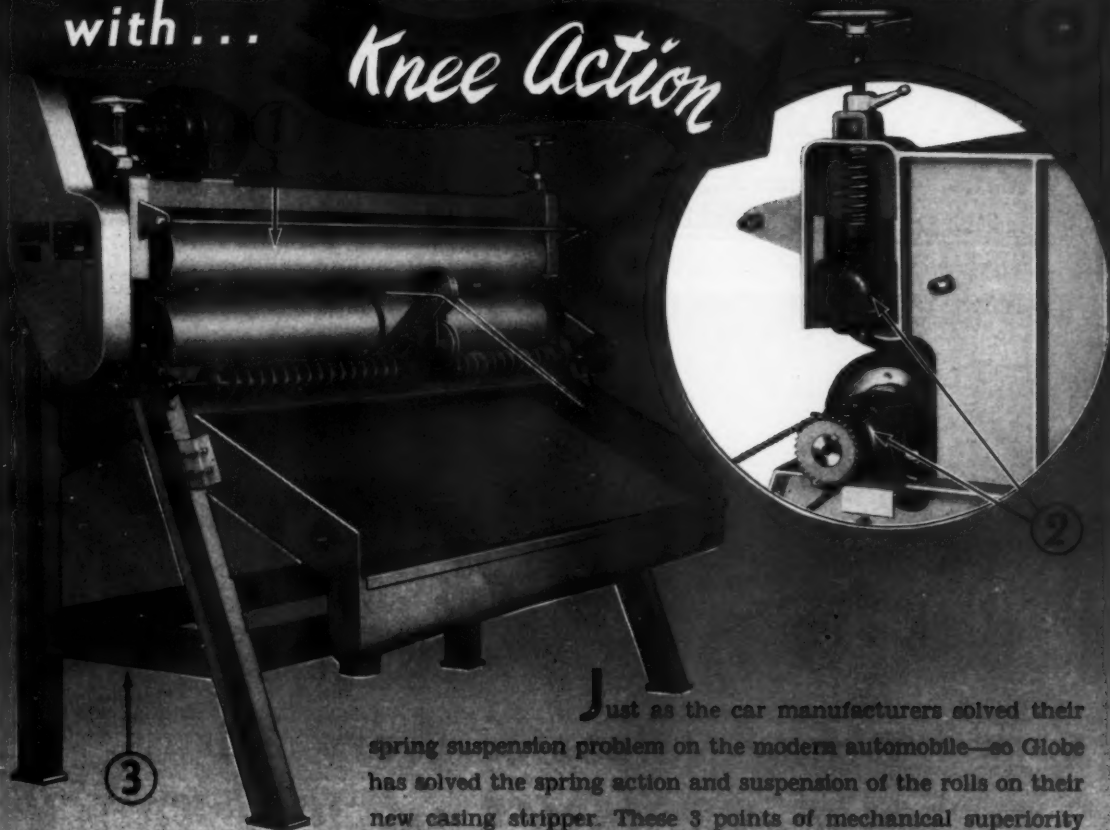
Uniweld, All-Steel Cab Construction • Large, Durable, Fully-Adjustable Seat • All-Round Visibility with Rear-Corner Windows\* • Heavier Springs • Super-Strength Frames • Full-Floating Hypoid Rear Axles in the 3600 Series and Heavier Duty Models • Double-Articulated Brake Shoe Linkage • Hydrovac Power Brakes in Series 5000 and 6000 Models • Multiple Color Options.

\*Heating and ventilating system and rear-corner windows with de luxe equipment optional at extra cost.

**CHOOSE CHEVROLET TRUCKS FOR TRANSPORTATION UNLIMITED!**



# GLOBE Solves this Casing Problem with ... *Knee Action*



Just as the car manufacturers solved their spring suspension problem on the modern automobile—so Globe has solved the spring action and suspension of the rolls on their new casing stripper. These 3 points of mechanical superiority guarantee you smoother, faster casing cleaning production:

- 1 **Rolls:** Improved, full floating rolls compensate by their spring action for the passage of foreign objects or bunched casings without damage to product or machine.
- 2 **Bearings:** Anti-friction (ball or roller bearing), sealed for a minimum of lubrication maintenance, and against water, steam or corrosive substances; and held in place by guides for "knee-action," individual, adjustable pressure on rollers.
- 3 **Frame:** Rigidly constructed steel frame, heavily hot-galvanized for sanitation and protection against rust and corrosion.

GLOBE's newly engineered principle of "full-floating," "knee-action" rolls result in 100% elimination of costly maintenance heretofore arising from these inherent points of weakness in all equipment of this type.

The Globe "Knee-Action" Casing Stripper is another of the Globe "Famous Firsts." See pictures below for others in the family of Globe's famous casing cleaning machines.



35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS

## **Large Bakers Tell Senate Committee They Are Using More Shortening in Bread**

At the request of the Senate agriculture subcommittee investigating fats and oils, representatives of the nation's four largest baking companies appeared before the committee this week. The witnesses were unanimous in saying that their companies are using greater quantities of shortening in bread than in 1947 or during the war years and that the quantities of natural fat in bread today are, in their opinion, equal to the quantities used before the war.

None of the four companies is using the polyoxythelene type of emulsifier as a shortening substitute. They are using the mono- and di-glycerides, which they term high ratio shortenings. However, all of the witnesses stated that their use did not reduce but accompanied an increase in the amount of shortening used in bread.

The witnesses strenuously objected to the legislation proposed by Senators Gillette and Milton K. Young providing a 4 per cent minimum of natural fat in bread or any requirement which would compel a baker to state the formula used. They pointed out that the amount of shortening varies from year to year depending on the quality and character of wheat flour and from market to market based on local consumer preference. They expressed the view that the requirement of a minimum quantity of natural fat would be the same as specifying the minimum quantity of milk or sugar and that the baker must remain free to vary these ingredients in order to put the best possible product on the market.

Another bill regulating manufacture of bread was introduced this week by Senator Young. It would require the labeling of bread and other bakery products with a statement of the percentages of fats and oils, egg and milk solids content. He did not state whether his action means the abandonment of his earlier bill requiring 4 per cent fat content. Both are before the Senate interstate commerce committee as amendments to the Food and Drug Act.

## **QM BUYING CANNED MEATS**

The Chicago Quartermaster purchasing office has invited offerings of the following canned meat items, bids to be opened September 27: 81,324 lbs. of sliced bacon, 89,811 lbs. of beef and gravy, 62,370 lbs. of beef and vegetables with gravy, 42,702 lbs. of frankfurters, 56,151 lbs. of ham chunks and 44,856 lbs. of braised pork and gravy. Bids should be addressed to the purchasing office at 1819 W. Pershing rd., Chicago.

## **USDA ANNOUNCES CHANGE IN HOG PRICE SUPPORT METHOD FOR THIS FALL**

The Department of Agriculture announced this week a change in its hog price support program, effective immediately, aimed at relieving the government of the responsibility of maintaining fixed minimum price floors for individual markets. Under the change, the government will attempt to keep national average prices at the farm and in major producing areas from going below support levels required by law. As previously announced, hog prices will be supported at 90 per cent of parity through March 31, 1950.

Under the old support program the government was committed to maintain prices at set figures for individual markets. However, it has not been necessary to support hog prices since 1944 because they have been above guarantees.

The national average support level for September is \$17.70 per cwt. based on 90 per cent of parity for March 15, 1949, with seasonal adjustment. On August 15 the average price received by farmers for hogs was \$19.40.

In addition to the monthly support levels, figures based on these levels will be established for each week and will be used only as guides for support operations. This schedule of guides will show seasonal trends in the support level and will approximate the level at which average prices of barrows and gilts must be maintained at seven midwestern markets so that the prices farmers receive will average out to the national support price. While the weekly guides will not be considered as specific support levels, they will be used as a basis for comparison with the combined weekly market price of barrows and gilts at Chicago, St. Louis National Stock Yards, S. St. Paul, Sioux City, Omaha, Kansas City and S. St. Joseph.

The guides for the seven-market average in September will be \$18.50 per cwt. until September 24 and \$18.25 for the remainder of the month. Weekly guides will drop seasonally about 40c each week in October and November.

In the past the Department has announced twice a year the weekly variation in support price for Good and Choice barrow and gilt butcher hogs at the Chicago market. These weekly prices were based on the parity level with the usual seasonal variations.

The USDA explained that the change in method of support will permit maintenance of the U.S. average price received by farmers at the national average support level, and also will make better allowance for variations that occur in hog prices in different areas.

## **New Definitions of White Collar Exemptions Under Wage-Hour Law Proposed**

The Wage-Hour administrator has released proposed regulations which would re-define "white collar" exemptions under Section 13(a)(1) of the Wage-Hour Law. The proposed regulations deal with personnel defined as "executive," "administrative," "professional," "local retailing capacity" and "outside salesman." Salary requirements in each group would be raised.

At present salary requirements are: Executive, \$30 per week; administrative, \$200 per month; professional, \$200 per month. The new requirements would be \$55 per week, \$75 per week and \$75 per week, respectively.

The proposed regulations would also provide a simplified test to be applied to executive, administrative and professional employees who earn more than \$100 per week, making their job requirements less rigid than for lower salaried employees. This \$100 per week proposal has no counterpart in the present regulations and its adoption might make easier classification of exempt and non-exempt workers in some cases.

Under the proposed regulation an "executive" would be required to direct the work of "two or more employees," while the present rule specifies merely "other employees." Certain other changes would be made in the 20 per cent non-exempt work limitation, as it affects both the executive and administrative classifications. This classification restricts the amount of non-supervisory work that may be done by exempt personnel.

## **USDA ANNOUNCES SALE OF MEXICAN MEAT PRODUCTS**

The Department of Agriculture announced this week that 35,352,000 lbs. of canned meat products purchased in Mexico under the foot-and-mouth eradication campaign are being offered for sale for export. These products, which consist of canned meat and gravy, meat food product and liver spread, were produced from disease free animals in areas where the disease has not been reported and were packed under U. S. government supervision.

The stocks now offered for sale represent the remainder of approximately 178,000,000 lbs. of canned beef products purchased in the past two years. They are stored in bond under customs custody. Buyers must purchase for export only and offers must be submitted not later than midnight (EDT), September 23, to the meat merchandising division, livestock branch, Production and Marketing Administration, USDA.



Endless  
Conveyor  
and  
Pressure  
Stuffing  
are  
Features

## NEW GIRARD FRANK PACK PRODUCED ON NOVEL LINE



**A**N ENTIRELY new frankfurt package—a combination 1-lb. or  $\frac{1}{2}$ -lb. unit—and a new packaging technique have been developed over a period of two years for the Girard Packing Co. of Philadelphia.

The package itself is a cellophane bag which is opened at both ends and sealed through its center. The two  $\frac{1}{2}$ -lb. sections can be separated by the consumer or retailer by tearing along a perforated line at the center of the package. Advantages claimed for the new package are that it is more salable in the self-service field; that the product is positively sealed off and is visible through all six sides; that the unit affords greater protection against consumer handling and offers economies in packaging.

No backboard is used to reinforce the package; the manner of placing the frankfurts in the unit uses their rigidity to give it strength.

Methods developed for handling the

### PEELING, WEIGHING AND CONVEYOR MOVEMENT

**LEFT:** Top photo shows one of the two-tray peeling tables with the operators pulling the cased product from the upper tray as they strip off the casings. Bottom picture shows the cartoning and sealing end of the packaging line and illustrates the bar arrangement by which the pans (never removed) are shifted from the oncoming conveyor to the flight moving in the opposite direction. **TOP OF PAGE:** General view of line from its head. Part of one of peeling tables can be seen at left; scalers in foreground, who weigh sausage into  $\frac{1}{2}$ -lb. units of five frankfurts, have a small shelf above their scale pans for sausage.





new two-in-one package involve an unusual arrangement of equipment and packaging machinery specially designed for the operation.

A novel table (see center photo, page 12) with upper and lower holding trays is used to facilitate sausage peeling. The cased frankfurts are placed on the large upper tray and are dropped into the lower tray as they are peeled. The upper tray is welded to a rod which slides in a tube welded to the lower tray. By means of a set screw the level of the upper tray can be adjusted to the height best suited for the peelers. Rather than lifting the frankfurts for peeling, the operator pulls down a continuous length of the cased sausage as she works; as the casing is freed from one link she pulls the next link down to the working level. Three such tables are used by nine peelers.

Three scalers take the peeled frankfurts from the bottom trays for weighing. Each scaler works from her own tray next to the head of the packing conveyor. The peeled sausage storage trays are tilted to roll the product to the scaler's position.

Several features of the conveyor movement of product to the girls stuffing the packages are unique and worthy of note by other processors. In the first place, the ½-lb. units of sausage are placed by the scalers in round pans on the conveyor and *these pans are never removed from the conveyor by either the scalers or the eight girls stuffing the bags*. The pans move in a continuous cycle from the scalers to the stuffers to the sealers and back to the scalers. As will be seen in the photos, both the scalers and stuffers are so placed that they can place product in the pans and remove it without handling the pans.

This arrangement is made possible by the design of the conveyor which, in reality, is two conveyors with one flight moving away from the scalers and the other moving toward them. To keep the pans in continuous movement and centered on their flight, guide bars are employed at each end of the conveyor. As a pan approaches the end of

## THE NEW PACKAGE

The method by which the Girard 1-lb. frankfurt package can be separated into two ½-lb. units along the center seal is shown at the middle left in the photograph. Each half carries its own brand, inspection legend, etc., so that it may function as an independent package. Note the snug manner in which the wrap grips the product and forms a strong unit without a backboard. This is accomplished by pressure stuffing as described in this article.



the flight a small bar deflects it toward the center and a larger guide bar impels it from one conveyor to the other. There is no jamming of pans at this point.

The number of pans used on the conveyor is predetermined by the volume of product to be stuffed in packages and this number remains fixed throughout the operation. The ratio of weighed product in the pans is so regulated as to keep all the stuffers, four of whom are stationed on each side of the conveyor, supplied with frankfurts. If some of the pans are not emptied on their

first trip around the conveyor they are emptied on their second flight.

The continuous conveyor with its fixed number of pans makes it possible to achieve maximum production without impeding the stuffers. In conventional packaging operations the scalers often attain a pace exceeding that of the wrappers. The latter pile up the weighed units around their work space until the scaler pauses to permit clearing the accumulated sausage. This setup may encourage poor workmanship on the part of the weigher who works to get ahead so she may take a "spell" and the wrapper who hurries excessively to clear her table. At the Girard plant the number of pans in use can be regulated so that production proceeds at an efficient rate.

The stuffers work at right angles to the conveyor and are slightly staggered in their spacing.

The frankfurts are weighed in units of ½-lb. and while it is necessary for the stuffer to empty two pans to fill one package, the operator is actually handling only the product she places in

(Continued on page 20.)

## STUFFING AND SEALING

**LEFT:** Two of the stuffers are shown here with their horns by means of which the five frankfurts in each ½-lb. half of the bag are compressed from the side and pushed into the cellophane container. Empty bags are stored above the horn and filled but unsealed packages are dropped in pans for transport to sealers. **RIGHT:** The heating element jaws of the clamp type sealer are brought together by foot action to seal both ends of the package.



## Top Speakers, Timely Subjects Announced for Packers' Safety Meet October 24, 25

THE forthcoming meat packers' session of the 37th National Safety Congress promises to be one of the outstanding safety events of the year for the meat packing industry. The meetings will take place October 24 and 25 in the Stevens Hotel, Chicago.

Practical and factual safety speeches will be made by leading safety authorities; a medical panel, open only to qualified meat packing personnel, will discuss industry problems; awards will be presented to winners of the recently concluded meat packing safety contest, and a question and answer type critique of meat packing safety problems will be conducted by safety engineers in a round table discussion. These are the features which will make this year's meat packers session of the Congress a high priority event for operational and management personnel.

In announcing the program for the meat packers, Martin Cernetisch, general manager of the section and safety director of John Morrell & Co., Ottumwa, Ia., said indications point to a record attendance. He urged that packers who plan to attend make early reservations.

Awards will be presented to winners of this year's meat packers' safety contest at the annual luncheon on October 25 by George A. Jacoby, director, personnel service section, General Motors Corp., and vice president for industry, the National Safety Council. Plants which placed first, second and third in each of the divisions will be honored. (See THE NATIONAL PROVISIONER of August 13, page 12). Jacoby will also speak at the luncheon prior to the presentation ceremony.

Monday's sessions will be devoted to the election of officers and talks by leading safety engineers. Albert A. Morey, vice president, Marsh & McLennan, Inc., Chicago, and author of "Women in Industry," "Rehabilitations" and "Forty-Plus" will speak on the subject, "Selling Safety to the Employee." A discussion period will follow his and all other addresses.

A fitting supplement to Morey's speech will be presented by R. C. Smith, industrial relations manager, Pullman-Standard Car Manufacturing Co., Chicago, who will tell "How to Develop a Safety Suggestion System and Keep It Active."

"How the Job Is Being Done in Canada in Our Industry" will be presented by W. T. Davies, director of safety, De-

partment of Labor, Winnipeg, Manitoba, Canada. In view of the fact that the packing industry in Manitoba has one of the most successful safety records in the industry, this address should prove highly informative.

Frank S. McElroy, chief, Industrial Hazards Branch, Bureau of Labor Statistics, U. S. Department of Labor, Washington, D. C., will present "Accident Statistics for the Meat Packing Industry."

Following the luncheon and award presentation ceremony on Tuesday, Dr. J. A. Hubata, medical director, Armour and Company, Chicago, will open the industry medical panel with his address, "How the Medical Department Can Help the Safety Program." It is believed that this will be the first panel of its kind in which the medical problems of a specific industry will be discussed. The closed nature of this session will permit qualified medical personnel to discuss mutual meat packing problems with the



G. A. JACOBY



A. A. MOREY



W. T. DAVIES

hope of finding solutions to many of them. It is stated that various packers are conducting independent research on specific medical problems.

The concluding event of the session will be the round table discussion of meat packing industry safety under the direction of Arthur L. Schmuhl, safety director, Wilson & Co., Inc., Chicago. Assisting in the discussion will be Clyde Reed, painting engineer, Wilson & Co., Inc., Chicago; Alex Spink, safety director, Kingan & Co., Indianapolis, Ind.; W. F. Massy, safety supervisor, Plankinton Packing Co., Milwaukee, Wis., and John E. Thurman, safety director, Oscar Mayer & Co., Madison, Wis.

While each of the participants will present his views on a phase of safety work in the meat packing industry, they will stand ready to answer questions on safety submitted at the round table.

Schmuhl states that he hopes any meat packer with a safety problem will feel at liberty to bring his problem before the group for discussion and in all likelihood, a solution.

Hotel reservations can be arranged through W. N. Davis, staff representative, National Safety Council, Chicago.

## Economist Sees 21 Million Cattlehide Supply in '49

Edward L. Drew, economist of the Tanners' Council of America has predicted a domestic supply of 21,000,000 cattlehides in 1949, an upward revision from his estimate of 19,500,000 hides made six months ago. Speaking before the National Shoe Manufacturers Association, Drew said he could foresee no sharp decline in inspected cattle slaughter during the last months of 1949. Slaughter for the year to date is ahead of 1948 production.

On the other hand, the calf and sheep-skin supply from domestic sources will be off about 9 per cent and 20 per cent, respectively, from 1948. Drew attributed this decline mainly to the attempts of livestock raisers to rebuild herds and flocks.

The picture of cattlehide imports is not so favorable as the domestic one. In 1948, the domestic supply was augmented by imports of 2,478,000 hides, while only 350,000 were exported. This year, said Drew, with domestic hide prices substantially lower than the artificial level set by Argentina, that market has been closed to us as a source of supply for about 20 months. Exports have soared to about 597,000 hides in the first six months of 1949. If this rate continues, the United States will become net exporters to the extent of some 8,000 hides a month, Drew declared.

Exports of calf and kipskins also continued to exceed imports. In 1948, 1,063,000 calfskins and kips were exported and 1,000,000 imported. "Thus far in 1949 we have been exporting at a rate 20 per cent higher and importing at a rate 25 per cent less," said Drew. "If this continues we shall have net exports this year of 510,000 instead of the 63,000 net exports of 1948."

## FOOD CONSUMPTION REPORT

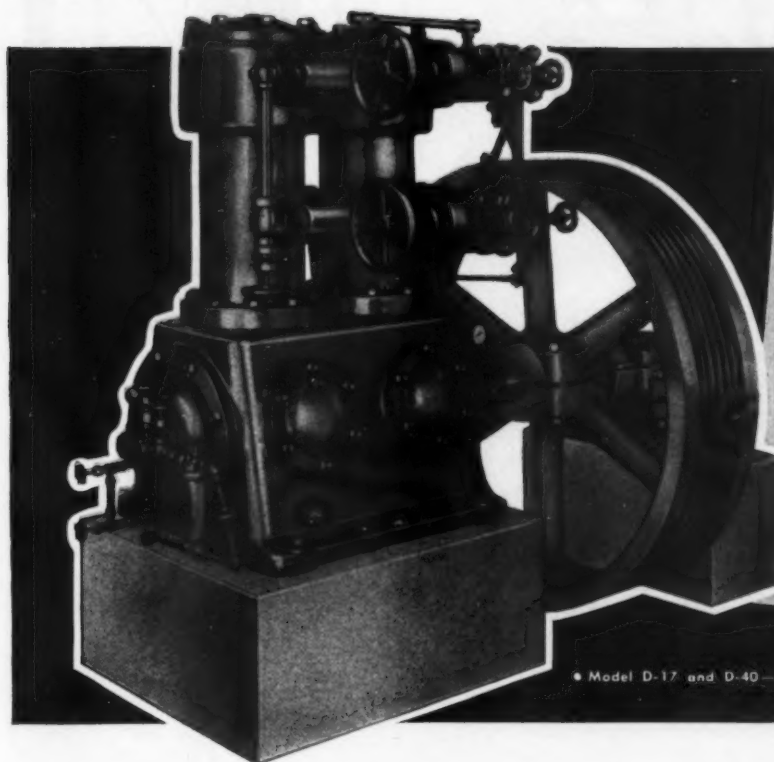
Detailed information on the per capita consumption of all major food commodities in the United States is brought together for the first time in a new 196-page publication issued by the Bureau of Agricultural Economics, USDA. It also includes basic data on supplies and distribution. The report, "Consumption of Food in the United States, 1909-48," is part of a special study being conducted under the Research and Marketing Act.

## NEW CORN CROP ESTIMATE

The Department of Agriculture has reduced its estimate of the 1949 corn crop to 3,525,741,000 bu., based on September 1 conditions. This new forecast cut 12,516,000 bu. from the August estimate. The Department also announced that the total volume of production of all crops now is indicated as the second largest in history, last year's being the biggest.



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KEEP YOUR PRODUCTS at peak-of-perfection and push up profits with Howe Refrigeration Equipment! Provides that exact temperature and humidity control which saves money, time, labor. Quick freezing and frozen food locker plants, meat packers, ice cream and dairy plants, ice and cold storage plants, all are profiting by Howe's tested-and-proved refrigeration knowledge, acquired through 37 years as specialists. Howe equipment is correctly designed and engineered for top performance . . . ruggedly built to precision standards . . . flexible to handle peak loads economically.

*Two 2-Ton Machines for Quick Freezing*



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*A few territories for new Distributors are available. Your inquiry invited!*

## HOWE

Gentlemen:

Tell us more. Please send literature.

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Position .....

Firm .....

Address .....

## YOU CAN SPOT A WOODSMAN

You can spot an experienced woodsman by the way he repairs an axe handle. He could use the nearest sapling, but he doesn't. He takes "time off" to find the type of wood required and to achieve a perfect fit and perfect balance . . . and at the end of the day he has accomplished more work than his conscientious, but short sighted fellow worker who used the nearest sapling "to save time."

Balance is equally important in a tool, a machine or the beef killing department of your plant! For smooth, swift, safe operation; for sharp reductions in accident rate, overhead and unit costs . . . think in terms of balance.

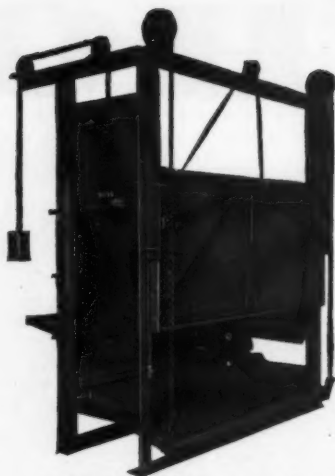


Note: Each BOSS unit of beef killing equipment is balanced individually and with each cooperating unit of the beef killing department. Call your nearest BOSS representative, or write direct for information about the many exclusive features of balance, performance and stamina which are built into BOSS Beef Killing Equipment as invisible factors.

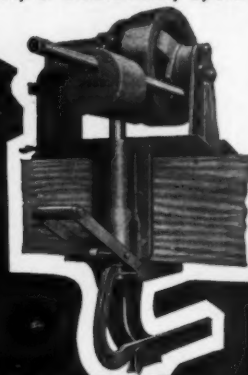


BOSS Hoists are made in sizes and styles to fit perfectly the work assigned.

*Best Buy BOSS*



BOSS Knocking Pens are furnished single or in tandem, manually or mechanically operated.



BOSS Friction Carcass Droppers feature exclusive, patented advantages.



BOSS Automatic Landing Devices (patented) eliminate hazard to workmen, strain on superstructure and damage to meat.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

# Plan for ACTION—Part 3

PROPERTY OF  
BATTLE PUBLIC LIBRARY

**T**IMED for the opening of the fall school term, the third phase of the American Meat Institute's public relations program begins this month. One of its important objectives will be to acquaint students with the essential service which the meat industry performs.

Whereas the first and second phases of the campaign were directed primarily toward the people within the industry—meat packing plant workers, farmers and ranchers and retail meat dealers—the third phase is designed to tell the public more about what the Meat Team does and what it means to them. Institute advertising and the activities suggested for individual companies included in the plan are directed toward a wider circulation and understanding of the industry.

The key advertisement of Plan for Action—Part 3, as this phase is called, is a double-page spread in the September 17 issue of the *Saturday Evening Post*, on newsstands September 14. This unusual ad is editorial in nature, without the usual advertising format and slant. It contains more reading matter

than the ordinary ad today. Its uniqueness is expected to attract attention of the magazine reader.

The top half of the left-hand page is bright red, with the line drawing of an eagle which has become a symbol for the campaign and the headline overprinted in white. To get the reader's interest the article begins with a few questions, such as: Do you know how many acres it takes to "grow" your meat? Why a meat packing plant is like an auto factory in reverse? How much of a steer is steak?

The copy concludes with a summary of the meat supply service:

"It is part farm, part plant and part store. It is tied to the weather and the price of grain. Yet with all of its complexities, it functions so smoothly that the average citizen can take it for granted and can take pride in it.

"It is not perfect, and is constantly testing out new ways to improve itself and its services. But as it stands today, it's one of the world's greatest and most efficient food services.

"There is no system like it anywhere else in the world, and it is an example of the teamwork that in this country brings so many good things to so many people."

## Follow-Up Advertising

The *Post* advertisement will be followed September 20 with an advertisement in plant city newspapers of participants (shown at the left). This ad points out—with pictures and a few words—how meat helps people, helps soil, helps medicine and helps the nation.


The Institute recommends that packers supplement the campaign by using other ads in their home town papers. Two suggestions are included in a kit which has been sent to all packers participating in the program. (One is reproduced at the right). These ads can be easily adapted to the situation of individual firms.

In organizing the campaign, the Institute felt that one of the most fruitful means of acquainting this generation with the efficient service of the industry would be to get the message to the children. Therefore packers are asked to direct their main outside activities at this time toward a school program. In making this suggestion, the Institute called attention to the fact that most schools welcome well-prepared teaching materials supplied by American industry. In the past, materials prepared by the AMI have been highly regarded and are widely used in schools throughout the country. But, whereas its previous teaching kits on meat products have been supplied direct to teachers by the Institute, in this instance it was felt that packers should offer the teaching

materials. Not only would this demonstrate a spirit of cooperation by the local packer and identify the company with the meat educational program, but the individual packer is in a better position to supplement the lessons by such activities as sponsoring class field trips which would include plant tours, visits to a livestock farm, ranch or feedlot, a stockyard and a retail meat store.

Packers might also offer to provide qualified speakers for appearances in schools. One speaker might present all phases of the industry or, using the Meat Team idea, a representative from the plant, a livestock grower and a retailer could appear on the program to explain each phase of the industry. The Institute has available copies of speeches which would be suitable, as well as material which could be used in writing such speeches.

The teachers' unit contains the booklet "Meat—How it serves you . . . the soil . . . the nation" which is reprinted from the *Post* ad; the booklet "Meat for America" which is a picture tour of a meat packing plant, previously sent to participants; the booklet



## MEAT

### SERVES EVERYBODY

#### Helps People

Of course you know meat helps you. You prove it every time you sit down to a dish of stew or a serving of steak, or bite into a hamburger!

The vigor and productivity of our American . . . are largely for healthful enjoyment . . . are based on a diet built around meat.

#### Helps Soil

The farmer knows how meat helps the land. Livestock farming, with its wide use of range and pastured land, is the kind of farming that "uses down" our precious soil and builds back fertility. It helps the land to raise more of everything we eat.

#### Helps Medicine

The doctor knows the importance of insulin and other vital medicines that come from the glands of meat animals.

Basic manufacturing materials like wool, leather and gelatin—and dozens of important chemicals—come from the by-products of meat.


#### Helps the Nation



The experts who calculate America's real wealth know that the only things that count are the ones that can be put to use by people. Meat animals convert grain into more usable forms of the Wheat and forage crops, into human food. They turn waste products like sugar into molasses and more.

When you go to the market for meat, you think of the meat supply existing you as just an everyday service. Nowhere but in America can you count on getting the meat you want, when you want it.

But let's be a satisfaction to realize that in serving you, this great meat service also brings broad benefits to your country, its people and its land!

American Meat Institute  
Headquarters, Chicago • Branches throughout the U.S.



## HOW MEAT

### serves everybody

#### in Midville . . . in the nation



*According to present health authorities, you and your children are more vigorous, have a better outlook on life and have a bigger capacity to enjoy life because your diet is built around the high-quality protein, the vitamins and the minerals of meat.*

Let us say the employees of the Midville Packing Company processed enough meat to allow a year's supply for (number) people. This made jobs for (number) people. This is in addition to the jobs provided in the hundreds of retail stores where meat is sold.

Agriculturists tell us that livestock farming is good for the country because it enriches the soil and converts grass, pasture crops, feed grains and many other non-food crops into meat for your table.

Let us say you paid livestock growers \$600,000,000 for meat animals. That represents a big share of the total farm income in that state. And, of course, a lot of the money finds its way back into the cash registers of Midville merchants every day.

In addition, your dinner depends on medicinal by-products of meat for many of its patients—in cases as serious as heart attacks or diabetes, and others as commonplace as indigestion or simple anemia.

Your shoemaker depends on leather tanned from animal hides. Your shirt is washed with soap made from animal fat. There are just a few of the things that we save and sell to help money flow from farm to your table as a better service cost than almost any other food.

### Midville Packing Company



WHERE there's an "up" there must be a "down."

With VOTATOR Lard Processing Apparatus this works to the packer's advantage both ways.

Continuous, closed, controlled chilling and plasticizing *a la Votator* upgrades quality, and vastly simplifies the business of producing a uniformly smooth, creamy, fine textured lard.

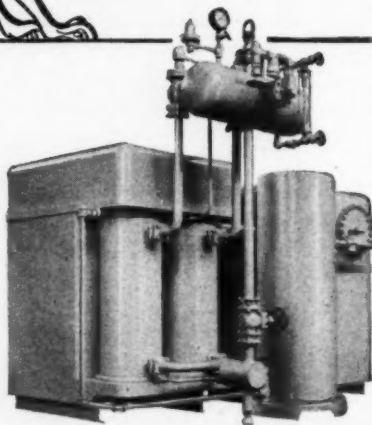
This same continuous, closed, controlled operation brings lard processing costs down with a thud! The VOTATOR unit shown uses less than half the floor space required by batch methods, with all-around savings in proportion.

If you want to beat today's cost and profit situation, go *Votator!*

If you want to beat the intensified sales appeal offered by other cooking fats, go *Votator!*

Write for case-history proof of VOTATOR claims. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

District Offices: 150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • Twenty-two Marietta Bldg., Atlanta, Ga.



**Votator**

**Lard Processing Apparatus**

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.

Let's talk about  
Lard Processing Equipment  
**AMI • Booth 44**

"Today's Farming Sets Tomorrow's Table" by H. E. Babcock, one of the foremost authorities on animal agriculture; a file folder suggested as a starter file for source material on the industry; quiz sheets for students based on information in the above material, and a master grader template for rapid checking. It also outlines an effective method of presenting the material and suggests topics for class discussions.

Other supplementary materials with Part 3 of the campaign are a red streamer, "Meat Serves Everybody," and reprints of the magazine ad. The sound-slide film, "Tell Your Own Fortune," offered earlier in the campaign, has been streamlined and appears under the new title, "Boosting Our Team." The revisions have made it more appropriate for showing to retailer and producer groups and to employees not covered in previous showing. The revised film runs 15 minutes, compared to 28 minutes for the original version.

### NLSMB TO EXHIBIT MEAT DISPLAYS AT STATE FAIRS AND AT LIVESTOCK SHOWS

More than 2,000,000 persons are expected to be reached within the next few months with timely, practical and up-to-the-minute information concerning meat, through educational meat exhibits sponsored by the National Live Stock and Meat Board. The Board's fall and winter exhibit schedule covers 32 state fairs, sectional and national livestock shows and other events in 18 states.

Various displays cover pertinent facts concerning modern meat cookery methods, the carving of cooked meat, the value of cooking meat at low temperature, the value of meat as a source of protein, vitamins, minerals and energy; the importance of meat in diets for weight reducing and weight gaining, and others. Because the displays stress the kind of information which helps in planning the daily meals, they are especially popular with homemakers, new brides, as well as women with years of experience in meal preparation.

In connection with the exhibits a new feature, known as the Meat Quiz is being introduced this fall. This quiz includes questions about meat, the answers to which may be secured by contestants from a study of the various displays. Another contest which involves the identification of 15 meat cuts is also being conducted at a number of the fairs.

As evidence of the widespread interest in contests of this nature, the Board points out that exhibit visitors from more than 5,000 cities of 48 states and several foreign countries participated in the meat identification contest last year.

For good experienced men try the classified section of the PROVISIONER.



## Cold Storage Pork Holdings Reduced 88,892,000 lbs. During August: USDA

THE reduction of 88,892,000 lbs. in stocks of pork meat during August was larger than the out-of-storage movement of 54,136,000 lbs. in the previous month, according to the cold storage stocks report issued by the U. S. Department of Agriculture. Pork inventories dropped from 367,043,000 lbs. on August 1 to 278,151,000 lbs. on September 1, while in August last year, stocks

during August, with September 1 stocks of 6,594,000 lbs. comparing with 6,651,000 lbs. a month earlier. Last year, holdings were 9,847,000 lbs., or 3,253,000 lbs. larger than the current amount, while the five-year average of 11,153,000 lbs. was 4,559,000 lbs. larger.

Packers again increased veal holdings, adding 52,000 lbs. to their inventories to bring stocks from 7,198,000

### U. S. COLD STORAGE STOCKS ON SEPTEMBER 1

	Sept. 1, '49 pounds	Sept. 1, '48 pounds	Aug. 1, '49 pounds	Sept. 1, 5-yr. av. 1944-48 pounds
Beef, frozen	37,737,000	58,281,000	60,310,000	124,025,000
Beef, in cure, cured & smoked	7,393,000	10,556,000	8,119,000	8,887,000
Total beef	65,130,000	68,837,000	68,429,000	132,912,000
Pork, frozen	108,042,000	164,885,000	168,529,000	180,923,000
Pork, dry salt in cure & cured	40,398,000	54,734,000	45,917,000	51,321,000
Pork, all other in cure, cured & smoked	129,711,000	140,175,000	132,397,000	129,060,000
Total pork	278,151,000	359,794,000	367,043,000	311,244,000
Lamb and mutton	6,294,000	9,847,000	6,651,000	11,153,000
Veal	7,250,000	6,855,000	7,198,000	8,079,000
All edible offal, frozen and cured	34,800,000	43,843,000	36,671,000	46,941,000
Canned meats and meat products	23,458,000	27,168,000	28,225,000	22,447,000
Sausage room products	11,971,000	11,855,000	12,984,000	18,097,000
Lard	69,022,000	136,119,000	94,313,000	*129,914,000
Rendered pork fat	2,094,000	3,632,000	1,942,000	...

NOTE: These holdings include stocks in both cold storage warehouses and meat packinghouse plants. \*Preliminary figures. \*Trimming formerly included with offal now included with appropriate type of meat. \*Included in above figures are the following government-held stocks in cold storage outside of processors' hands as of September 1: Lard and rendered pork fat, 295,000 lbs.

were reduced by 148,419,000 lbs. Current holdings were 81,643,000 lbs. under September 1, 1948, and 33,093,000 lbs. below the average.

Holdings of beef totaled 65,150,000 lbs. on September 1, or 3,279,000 lbs. less than August 1 holdings of 68,429,000 lbs. This out-of-storage movement was about half as large as that which occurred in July. Beef stocks a year earlier were 68,837,000 lbs., or 3,687,000 lbs. larger than the current amount, but the five-year average of 132,912,000 lbs. was considerably larger—67,762,000 lbs.

Only 57,000 lbs. of lamb and mutton were used out of cold storage stocks

lbs. on August 1 to 7,250,000 lbs. This amount was 395,000 lbs. larger than last year, but 829,000 lbs. under the 1944-48 average. Although holdings of edible offal were 1,871,000 lbs. smaller than last month, they were 10,957,000 lbs. larger than last year.

The decline in lard and rendered pork fat stocks totaled 25,139,000 lbs. during August as holdings dropped from 96,255,000 lbs. to 71,116,000 lbs. Year-ago stocks of these items were 139,751,000 lbs., or 68,635,000 lbs. more than the current amount, while the five-year average of 129,914,000 lbs. was 58,798,000 lbs. larger than total product now held.

### U. S. Spent \$32,500,000 Daily for Meat—NLSMB

Total sales of meat in the United States in 1948 as determined by a national foods publication were approximately \$12,000,000,000, according to the National Live Stock and Meat Board. This means that an average of \$32,500,000 was spent for meat daily.

Calling attention to the position of the United States as a meat producing nation, the Board points out that although this country has only about 6½ per cent of the world's population and about 5½ per cent of its land area, we produced last year approximately 34 per cent of the total world meat output. The popularity of meat on America's tables is indicated by statistics which show that although we have added 18,000,000 persons to the nation's population since 1935-39, the per capita consumption of meat in 1948 was approximately 20 lbs. more per person than in that prewar period.

### FEDERAL GRADING CHANGE

The Federal Register of September 8 contains specifications for official U. S. standards for grades of carcass beef (steer, heifer and cow), which become effective October 10. The new regulations (Section 53.104 of the meat grading regulations, amended) delete all references to color of fat as a grading factor in standards for grades of carcass beef. There are no other changes in grade standards.

### PROMISES FARM-TABLE STUDY

Senator Guy M. Gillette promised an early Senate investigation of the spread in prices between farm commodities and food and other products made from them. The announcement was made this week at the resumption of his Senate agriculture subcommittee's hearing on the causes of the declining fats and oils consumption.

### RECENT UNION ACTIVITY

• The United Packinghouse Workers union (CIO) is using exhibits at state and county fairs throughout the country this fall built around the theme that "farmer's income is going down fast" and "meat packing wages are too low," whereas "packers are doing all right." Graphs illustrate each of the three points the union is seeking to make. Pamphlets titled "Pork up; hogs down! Why?" carrying the same message, are also being distributed to farmers.

In announcing the program which was set up by the UPWA farmer-labor committees, *The Packinghouse Worker* of September 9 stated that the exhibits, which demonstrate to farmers that they share the same hopes for a life of security and peace as union members, are building the groundwork for more political action to follow.

• After a 30-day strike notice, employees at five plants in Boston, Mass. went out Monday of this week. Their contracts expired August 11. The unions are making 37 demands over previous contracts. The companies are members of the Massachusetts Sausage Association: Colonial Provision Co., Inc., Eugene Rothmund, M. M. Mades Co., F. W. Balducci Co. and Boston Sausage & Provision Co. The union's negotiations committee is meeting with representatives of the companies.

Later in the week employers began to hire outside help and some violence flared as a result. The union's original demand for 40 hours pay for a 30-hour week has been scaled down to 40 hours for a 36-hour week, but employers offer only a contract equivalent to whatever is reached by Swift & Company and negotiations have been broken off. About 1,000 workers are involved.

Extension of the strike to two other plants in the city was averted by individual settlement and a third plant, due to be struck on Thursday, also reached an agreement with the union.

• The New York regional office of the National Labor Relations Board recently announced that production and maintenance workers of the American Packing Corp., Jersey City, N. J., voted for Locals 5174 and 491 of the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, as their collective bargaining agent.

• Union Employees of the Pauly Packing Co., Houston, Tex., struck last week after the company filed a petition with the NLRB for a bargaining agency election. Following the petition the union, Local 103, AFL, had filed an unfair labor charge against the company, citing discrimination in discharge of an employee.

### FINANCIAL NOTES

Cudahy Packing Co. has declared a quarterly dividend of \$1.12½ on its common preferred stock, payable October 15 to stockholders of record Oct. 3.



## Girard's New Frank Pack

(Continued from page 13.)

the cellophane bag. There is no danger of product damage through accidentally knocking sausage off the table and the work space is kept clear.

Bag stuffing is an entirely new kind of prepackaging operation which involves placing the frankfurts in the package under pressure by means of a stuffing horn.

Each stuffer's station has a table holding the stuffing horn with a shelf for empty bags above it. An extension of the table projects over the conveyor and provides a convenient work area and a slide for pushing the stuffed packages into an oncoming empty pan. The shelf above the table holds enough bags for half a day's operations.

The stuffer picks up the five franks in the ½-lb. unit and places them lengthwise and side by side in the stuffing horn. The open-top horn consists of two parallel and overlapping sheets of stainless metal, the outer edges of which are turned sufficiently to hold the outside sausage on each side flat on the bed sheets. One of these J-shaped sheets is fixed in position while the other can travel to a limited extent toward the fixed element. The horn is kept at the outer limit of its width by a spring attached to the moving section.

After placing the frankfurts in the horn, the operator steps on a pedal which brings the movable section toward

the fixed element. The operator holds her hand over the sausage during this step. The horn compresses the sausage across their longitudinal axis to a total width which is slightly less than the width of the cellophane bag. Taking one open end of the bag the operator places it over the end of the horn and stuffs the row of sausage into the bag with a piston which pushes against the ends of the frankfurts in the horn. The piston forms the back brace against which the frankfurts are loosely placed at the beginning of the operation.

After stuffing the franks into one end of the bag, the operator reverses the unit and stuffs the other end. The 1-lb. package with its unsealed ends travels via conveyor pan to the two sealers at the end of the line. These workers have foot-operated clamp sealers, the upper and lower jaws of which consist of heating elements. The entire length of the open end of the package is placed between the jaws and heat-sealed when they are brought together. The other open end of the unit is then sealed.

The finished package is positively sealed at three points and these seals hold throughout the life of the unit. The center dividing section of the bag is sealed by the manufacturer. Use of the clamp sealer on the ends permits the application of greater pressure and less heat and grips tightly over a wide area. These positive end seals prevent tampering by customers who have a tendency to open loosely sealed packages.

The two connected ½-lb. units are made into one compact package by folding them together and joining them at the ends with pressure sensitive cellophane tape. The units are then packed 12 to a shipping carton.

In the retail store the package may be sold either as a 1-lb. or two ½-lb. units. Each of the ½-lb. halves carries brand and product names, U. S. inspection legend and its own price panel.

The plant can package from 900 to 1,000 1-lb. units per hour. The cost of each unit is about 4c, with labor and package costs about equal.

The Girard Packing Co. is aggressively merchandising the two-in-one package with its sales slogan "Serve A Pack; Save A Pack, Buy Girard Flavorpak." Product freshness is featured along with the package's two-in-one advantages. Radio, television and newspaper advertising is being employed.

Since being introduced to the market five months ago, over 1,000,000 lbs. of frankfurts have been sold in the two-in-one package.

The new package was designed by Milprint, Inc., Milwaukee, and developed by officials of Milprint and Girard. Special credit for the package goes to Frank Kelly of Milprint, Philadelphia, and Irving Rabinowitz, Girard treasurer and manager of production.

Photographic credit goes to Jack Manion, manager of the meat division of Milprint.

GIVE YOUR CUSTOMERS

## PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Know"



"The Man Who Knows"

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	Regular Strength	Light Sage	No Sage	Southern Style
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓		✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

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## New Trade Literature

**Commercial Refrigeration (NL 630):** Information that simplifies the job of determining commercial refrigeration needs is found in a new catalog on "serpentine" plates, truck "hold-over" plates and accessories. Included are formulas with complete examples for figuring the number and size of either "quick-action" or "hold-over" plate-type evaporators. Specific and latent heats are listed for perishable products including meats. Tables of air infiltration loads and heat leakage factors of common types of insulation are included.—Kold-Hold Manufacturing Co.

**Casters and Wheels (NL 631):** Published in two colors is a new catalog listing data on RapiStan metal, plastic and rubber wheels; roller and oiltite bearings; and casters ranging from heavy duty Aircrafter steel-forged series, with capacity load ratings of 2,500 lbs., to the Scout formed-steel caster series, with capacity load ratings of 250 lbs.—The Rapids-Standard Co., Inc.

**Unit Fabrication (NL 632):** A four-page illustrated folder tells the advantages and economies of factory unit-fabrication of welded piping headers, assemblies and valve groupings into one-piece pre-tested units. Plant facilities are discussed and sample unit-fabrications are shown and analyzed.—Crane Co.

**Industrial Fire Hose (NL 634):** Methods of and materials going into industrial fire hose construction, including pictures of several brands, data on size, couplings and test pressures is offered in a six-page catalog. Uncoupled and coupled weights for 50-ft. lengths are listed and gaskets, fittings and couplings used with the hose described.—The B. F. Goodrich Co.

**Blowers and Exhausters (NL 635):** The handling of air and gases of various densities, temperatures and chemical composition is described in a two-color bulletin on centrifugal type blowers and exhausters. Cast iron blowers and exhausters are listed along with multi-stage and single-stage steel blowers and exhausters.—Lamson Corp.

**Prepackaging (NL 637):** New booklet offers ideas on prepackaging, presenting a group of cellophanes recommended for satisfactory retail point packaging. Properties and uses of each film are described and are grouped under the classifications to which they are best suited.—Sylvania Division American Viscose Corp.

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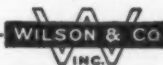


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Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

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### ☐ Bull Meat

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- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

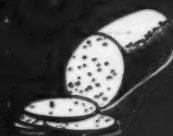
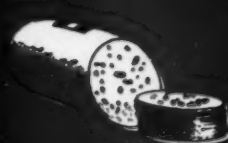
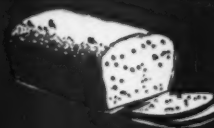
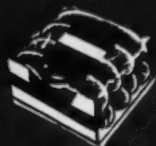


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**WM. J. STANGE CO.**

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*"Since 1904"*

# Up and down the MEAT TRAIL

## Paul P. Grant Appointed Kingan Branch Manager

Paul P. Grant, who has had about 40 years' experience in the meat packing industry, has assumed management of the Philadelphia branch of Kingan & Co. The appointment was effective September 5. Grant began his career in the industry with Swift & Company in Kansas City, where he worked from 1909 to 1917. He then served in the army for two years, after which he joined Wilson & Co. He remained with Wilson until 1947.



PAUL GRANT

In July 1948 he became associated with Kingan & Co. He opened the Kingan sales office in Chicago in August of that year and remained until he was transferred to Philadelphia.

## O'Rourke Retires as Cudahy Public Relations Manager

J. M. O'Rourke, manager of the public relations department of the Cudahy Packing Co. for the past 23 years, retired on September 1. O'Rourke was with Cudahy for 40 years. He started as a clerk in the auditing division at Omaha in 1909. Transferred to the provision department in 1911, he was engaged in the distribution of dry salt and smoked meats until 1926. In that year he was appointed to the position held when he retired. O'Rourke was also editor of the *Spotlight*, Cudahy house organ, and had a very wide acquaintance in the entire Cudahy organization.

S. J. Marlaire, his assistant for the past year, was named O'Rourke's successor. Public relations activities are handled at the company's Chicago office.

## Clausen Joins Felin Co.

Lawrence N. Clausen has joined John J. Felin & Co., Inc., Philadelphia, as merchandising manager, according to an announcement this week by Wells E. Hunt, president. Clausen will work in cooperation with Raymond L. Benny, general sales manager. He has many years' experience in the meat packing field, having been associated with Armour and Company for approximately 30 years. He started at the age of 13 as a laborer in the hog cooler and rose through various plant and sales organization positions to that of general branch house manager.

## E. J. Marum, Stange Sales Manager, Dies

Edward J. Marum, 56, vice president and director of Wm. J. Stange Co., Chicago, died suddenly on Saturday, September 10, as the result of a heart attack.

Mr. Marum had spent his entire business career in the meat packing industry. He was associated with two Chicago meat packers and later with two packinghouse supply firms and as a result was well known in the industry. He was a graduate of the University of Chicago where he was an outstanding athlete. He played halfback on several of that school's famous football teams, was a member of the Olympic swimming team and was a handicap golfer. After serving in the Army during World War I he joined Morris & Co. When the firm was sold to Armour and Company, he continued for several years. In 1928 he joined the Visking Corporation, Chicago, and was advanced to sales manager. In 1944 he joined Wm. J. Stange Co. as sales manager.



E. J. MARUM

## Shen-Valley Plant Opened

The newly-opened plant of the Shen-Valley Meat Packers, Inc., at Timberville, Va., was officially dedicated September 12. A barbecue picnic followed the dedication. The program opened at 9:30. Following registration, there was a conducted tour of the plant, featuring market hog type and market cattle demonstrations.

The Shen-Valley organization has 1,600 members and serves 25 counties from the northern Virginia-eastern West Virginia area. The new plant, a three-story steel, concrete and brick structure, is equipped with the most modern facilities. It has a capacity of 500 lambs, 500 cattle, 500 calves and 1,500 hogs weekly.

## Armour Appoints Feagan

John F. Feagan, who has been with Armour and Company 29 years, has been appointed assistant comptroller, John Schmidt, vice president and comptroller, has announced. Since 1935 Feagan has been in the corporation accounting department in Armour's Chicago plant.



GRAND CENTRAL STATION

Unusual interior view of massive Grand Central Station where many conventioners will detrain on way to AMI meet at the Waldorf-Astoria.

## Casebier Succeeds Foster as Morrell Superintendent

John P. Foster, superintendent of the Topeka plant of John Morrell & Co., has resigned. J. M. Casebier has been appointed as successor.

Foster went to Topeka in 1945 after several years in the mechanical department and the superintendent's office at the Ottumwa plant. He is the son of the late W. H. T. Foster, former vice president and long-time general manager of the company's plant at Sioux Falls. J. M. Casebier has 24 years' service in the meat packing business, and was employed at the plant prior to the time the Morrell company purchased it in 1931.



J. P. FOSTER



J. CASEBIER



## Custom's

### TIMELY TIPS

#### CANNED "PORK OR BEEF" IN

#### "BARBECUE SAUCE"

These are profitable, unusual, repeats, volume items. The process is so easy with Custom ingredients—"Custom Special Barbecue Base" and "Custom Barbecue Spice" that the doubting Thomases won't try it. The progressive go getters will have the finest addition to their line of canned meats that's come out in many years. Easy on the housewife, too—just heat in the can and it's ready for sandwiches or a most tasty barbecue plate. Economical, too. Wonderful for those school lunches. Hotels, Restaurants, Institutions use in quantity.

#### MATERIALS:

100 lbs. Pork or Beef Ground through the 1 or 1½ inch plate  
2 to 3 qts. Custom Special Barbecue Base  
½ to 1 lb. Custom Barbecue Spice  
2 to 3 lbs. Custom Precooked Binder (Wheat)

Low amount for mild—high amount for peppery barbecue.

#### METHOD:

##### A. COLD PACK—VACUUM SEALED METHOD

1. Mix all ingredients well. Pack in 12 oz. cans—vacuum seal and sterilize in retort.

##### B. HOT PACK METHOD

1. Place Meat, Barbecue Base and Spice in steam jacketed kettle and bring heat up to 190 degrees F. fast. Mix precooked wheat in 1 gallon water and add. Let heat come back to 190 degrees F. Stir during entire heating time. Pack into cans and run through steam hood or just seal before temperature drops below 160 degrees. This must have a good vacuum. Sterilize at once in retort by regular schedule for 12 oz. cans of meat of any kind.

NOTE: The meat juices will blend with Custom Special Barbecue Base and Spice in the can to make the very finest Barbecue Sauce. Meats will have flavor similar to pit barbecue.

Write Now. Formula available for Barbecue Hams, Loaves and other products. We guarantee Custom Special Barbecue Base and Custom Barbecue Spice to make you a profit.

## Custom Food Products, Inc.

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## Personalities and Events of the Week

• Several changes in the general sales division of Armour and Company were announced recently. N. F. Sammons, assistant manager of the branch house sales department, was named manager of the merchandising department and was succeeded by W. H. Clark, Jr., formerly assistant Chicago district manager. Other promotions: T. R. St. John to assistant manager of dressed beef sales; J. M. Sagert to manager of bone-in beef cuts and cattle cutting operations, dressed beef sales department.

• Harold H. Swift, chairman of the board of directors of Swift & Company, has been elected honorary president of the Alumnae Association of the University of Chicago. He had served on its board of trustees for 34 years.

• Elmer Nicholson, 58, who was associated with Copeland Bros., Inc., Alachua, Fla., and previously with the Southern Packing Co., Tallahassee, Fla., died recently.

• The meeting of Regional Area No. 5 of the National Renderers Association, to be held at the Stevens hotel, Chicago, October 23 and 24, will have several social activities including a cocktail party the first evening at 5 p.m. followed by a buffet supper and entertainment, Wilbur Allaert, secretary-treasurer, has announced.

• Max T. Heller, founder and chairman of the board of directors of Milprint, Inc., Milwaukee, Wis., died recently in Tucson, Ariz., after several months of illness. He was 72.

• John Hartmeyer, vice president, Marhoefer Division, Kuhner Packing Co., Muncie, Ind. was a speaker at a district beef cattle outlook meeting held there recently.

• Attendance at the twenty-third fall meeting of the American Oil Chemists' Society is expected to be 600 or more, according to C. E. Morris of Armour and Company, chairman. Program arrangements for the meeting, at the Edgewater Beach hotel, Chicago, October 31, November 1 and 2, are being handled by H. T. Spannuth of Wilson & Co.

• In the list of packinghouse products brokers in the New York area published in the pre-convention issue of THE NATIONAL PROVISIONER last week, William Kleinman, 406 W. 14th st., and William M. Tynan, 408 W. 14th st., should have been given. Our list of packers and wholesalers did not include Julian Freirich Co., 46-01 5th st., Long Island city, or Stoll Packing Corp., 13th st. and 10th ave.

• The Beavers Packing Co., Newnan, Ga., is enlarging its meat canning plant in order to take care of increased business. The plant, built two years ago, is modern in all respects. The company processes beef and gravy, barbecue hash, roast beef hash, Brunswick stew and sausage in oil. The company was

started 11 years ago by James A. Beavers, sr., who had previously operated a retail butcher shop for many years. From a plant which employed about 20 persons, it has grown to one with about 100 employees. Three sons have assumed much of the responsibility of managing the business.

• In an interview prepared especially for the Fort Worth Star-Telegram in a series to precede its Fort Worth centennial edition, John Holmes, president of Swift & Company, declared that the company's faith in Texas had been more than justified. With the development of the refrigerator car it became possible to ship dressed meat long distances and was therefore wise to locate meat packing plants near the source of supply, he said. The Swift plant at Fort Worth was built in 1902 and since then the company has added a vegetable oil refinery, an oil mill and a dairy and poultry processing plant in Fort Worth, has two other meat packing plants in Texas, 13 branch house distributing units, and several poultry and dairy plants.

• A petition of Gus B. Kaufman, an official of the Middle-Georgia Abattoir, Inc., Macon, Ga., protesting a city ordinance requiring a slaughter fee of 15c per head of cattle, is being reviewed by the city council health committee. Kurt Schild, manager of the firm, has pointed out that the ruling puts the company at a disadvantage compared with packers who are operating under federal inspection.

• John D. Higgins, 62, superintendent of the Cudahy Packing Co., Kansas City, before he retired four years ago, died recently. He had been with Cudahy since 1900.

• Two promotions in the packing division of Geo. A. Hormel & Co., Austin, Minn., have been announced. Arthur Larkin has been named manager and Les Petty, sales manager of the packing division. Clarence Nockleby is vice president in charge of that division.

• Embassy Packing Corp. has been organized in Philadelphia under a state charter. The company will process and cure meat and meat products.

• A fire believed to have been caused by an explosion destroyed the Dwiggin's Rendering Plant near Crawfordsville, Ind. Sherman and John Dwiggin, owners, could give no estimate of the damage.

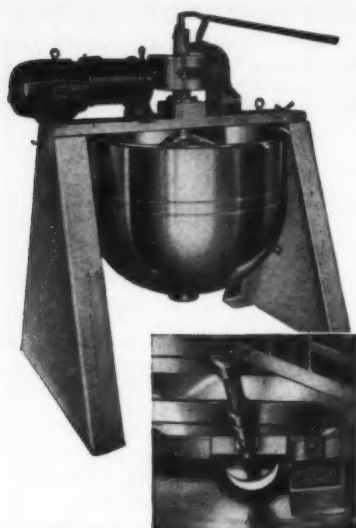
• Orval W. Myers, head cattle buyer for the Cudahy Packing Co. at Sioux City, Ia., died recently. He was 50 years of age, and had worked for Cudahy at Wichita and Omaha as well as Sioux City.

• Fayette Sherman, employment manager, Geo. A. Hormel & Co., Austin, Minn., recently addressed the Twin Cities chapter of the National Association of Cost Accountants.

• Jack W. Leach, formerly a salesman for Wilson & Co., died recently at his home in Beaumont, Tex.

• Lester R. Johnson has been appointed sales manager of Armour and Company's S. St. Paul plant. Starting in





**POP** the valve open...  
**POP** the valve shut...  
 and this agitator keeps mixing  
 all the while... **DOUBLE MOTION!**  
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**HAMILTON**

**COPPER & BRASS WORKS, INC.**  
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one of the  
**ALVIN HOCK INDUSTRIES**

1935 as a student salesman, he held several jobs until he was made assistant sales manager there in 1942. He succeeds E. S. Garey, who has retired after 36 years with Armour.

### **Meat Packers Participate in State and County Fairs**

Meat packers have been active again this fall at livestock fairs throughout the country. Their activities range from staging barbecues for 4-H and Future Farmer members and providing livestock judges to purchasing prize winning stock at premium prices as an incentive to production of top quality animals.

• Armour and Company and Swift & Company bought the choice and good hogs at the first annual 4-H hog marketing day in Kansas City, Kans. The choice hogs brought \$23.75 per cwt., and the good hogs sold at \$23 per cwt.

• Armour and Company purchased ten of the 12 hogs in the champion litter at the Nebraska State Fair recently, paying 23½¢ per lb. for the hogs, which averaged 234 lbs. each.

• Central Packing Co., Inc., of Kansas City, Kans., purchased a pen of five choice Hereford calves at \$32.50 per cwt. at the 4-H Club fed steer project sale at the Kansas City Stockyards recently.

• The grand champion Angus steer of the Ohio State Fair was sold for 61¢ per lb. to the Sugardale Provision Co., Canton, O.

• Kingan & Co., Inc., Indianapolis, bought the champion Poland China barrow at the Indiana State Fair for \$8.50 per lb. The total cost of the prize winner was \$2,258.60.

• Dr. A. D. Weber of Kansas State College, Manhattan, was a judge of Hereford breeding cattle at the great Palermo Livestock Show at Buenos Aires, Argentina. Dr. Weber, who in 1948 was the first American to judge all of the steer classes at the International Live Stock Exposition in Chicago, was also the first American to be invited to judge at the Palermo show.

• Edward Jackson, head cattle buyer, the E. Kahn's Sons Co., Cincinnati, and Les Lemon, Sugardale Provision Co., Canton, acted as judges of the fat cattle show at the Ohio State Fair. Armour and Company purchased the 4-H champion Angus steer for 50¢ per lb.

• Future Farmers of America from Missouri recently pooled the results of their livestock projects in the annual marketing day at Kansas City and offered 64 head of steers, 87 lambs and 251 hogs. All hogs graded as choice were purchased by Swift & Company at a premium of \$1 to \$1.50 over the market. Swift also bought the medium quality hogs and Cudahy Packing Co. purchased some of the good hogs. The FFA lambs sold in a range of \$20 to \$25 to Armour and Company, Cudahy Packing Co., Swift & Company and Wilson & Co.

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**ALL OVER THE WORLD!  
 LONGER LIFE • LOWER COST**



**C-D**  
 TRADE-MARK

## **TRIUMPH PLATES**

**outlast other plates four to one!**

Now, get the same low operating cost and extra efficiency in your grinder that packers all over the world have found for years with C-D TRIUMPH Reversible Plates. Can be used on both sides: like two plates for the price of one!

**GUARANTEED TO STAY SHARP  
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The first cost is your only cost for five long years of trouble-free grinding... 4 times the life of ordinary plates. The C-D TRIUMPH Reversible Plate is available in all sizes for all makes of grinders. Write TODAY for prices and complete descriptions.

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 SPECO, INC.**

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# Livestock Slaughter Declines 10% After Gaining Slowly for Five Straight Weeks

**M**EAT production under federal inspection for the week ended September 10 totaled 260,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter of all species dropped below the previous week's level. Production was 10 per cent under 290,000,000 lbs. reported for the week of September 3, but 23 per cent above 211,000,000 lbs. recorded for the week ending September 11, 1948.

Cattle slaughter of 244,000 head was

put of inspected veal in the three weeks under comparison was 15,300,000, 16,600,000 and 15,500,000 lbs., respectively.

Hog slaughter was estimated at 764,000 head—5 per cent below 806,000 reported a week earlier, but 43 per cent above the 535,000 kill of the same week in 1948. Production of pork was 107,000,000 lbs. compared with 116,000,000 in the preceding week and 76,000,000 in the same period last year. Lard production of 25,800,000 lbs. compared with

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week Ended	Beef						Veal						Pork (excl. lard)						Lamb and mutton						Total meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.	Prod.
	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	1,000	mil. lb.	mil. lb.	mil. lb.
Sept. 10, 1949.....	244	127.1	109	15.3	764	107.0	258	10.8	280.2				278	11.5	289.8											
Sept. 3, 1949.....	280	145.6	118	16.6	806	116.1	273	11.5	289.8				274	11.4	211.4											
Sept. 11, 1948.....	223	108.4	117	15.5	535	76.1	274	11.4	211.4																	

### AVERAGE WEIGHTS (LB.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		Lard Prod.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	lbs.	mil.
Sept. 3, 1949.....	956	521	256	140	247	140	91	42	13.7	23.8
Aug. 27, 1949.....	965	529	258	141	254	144	92	42	14.0	28.6
Sept. 11, 1948.....	934	496	238	132	248	142	91	42	12.8	17.0

<sup>1</sup>1949 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

13 per cent below 280,000 reported a week earlier, but 9 per cent above the 223,000 kill of the same week last year. Beef production was estimated at 127,000,000 lbs., compared with 146,000,000 lbs. in the preceding week and 108,000,000 in the week a year ago.

Calf slaughter of 109,000 head compared with 118,000 in the previous week and 117,000 in the period last year. Out-

28,600,000 reported a week earlier and 17,000,000 processed in the 1948 week.

Sheep and lamb slaughter was estimated at 258,000 head, compared with 273,000 head for the preceding week and 274,000 in the week last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 10,800,000, 11,500,000 and 11,400,000 lbs., respectively.

## HOG CUT-OUT MARGINS SHOW SOME IMPROVEMENT THIS WEEK

(Chicago costs and credits, first three days of week.)

The hog cut-out test showed better returns this week. Medium and heavy live hog costs were about unchanged, while lightweights were slightly lower. Lightweights cut plus 79c, but the margins for medium and heavyweights were again minus, 32c and \$1.88.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	Value	Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	Value	Pct. live wt.	Price lb.	per cwt. alive	per cwt. yield	Value
Skinned hams.....	12.7	47.1	\$ 5.98	\$ 8.53	12.6	47.4	\$ 5.97	\$ 8.39	12.5	47.8	\$ 5.98	\$ 8.65		
Picnics.....	5.3	31.3	1.72	2.54	5.3	30.7	1.63	2.36	5.3	29.4	1.56	2.17		
Boston butts.....	4.2	42.7	1.79	2.60	4.0	42.7	1.71	2.48	4.0	37.2	1.49	2.12		
Loins (blade in).....	9.9	57.8	3.72	8.44	9.6	56.2	3.49	7.81	9.5	47.5	4.51	8.36		
Bellies, 8 P.....	10.8	35.3	3.50	5.61	9.2	35.3	3.25	4.77	3.9	34.2	1.33	1.88		
Bellies, D. S.....					2.1	25.0	.53	.75	8.5	25.0	2.13	3.00		
Fat backs.....					3.1	9.0	.28	.41	4.5	10.0	.45	.64		
Plates and jowls.....	2.9	13.1	.38	.55	3.0	13.1	.39	.55	3.4	13.1	.45	.64		
Raw leaf.....	2.2	10.9	.24	.35	2.1	10.9	.23	.34	2.2	10.9	.24	.34		
P. S. lard, rend. wt. 13.6	12.3	1.67	2.45	12.1	12.3	1.40	2.13	10.2	12.3	1.25	1.77			
Spareribs.....	1.6	40.8	.65	.94	1.6	27.3	.44	.63	1.6	21.3	.34	.46		
Regular trimmings.....	3.1	31.6	.98	1.48	2.8	31.6	.88	1.33	2.9	31.6	.92	1.29		
Feet, tails, etc.....	2.0	11.4	.23	.33	2.0	11.4	.23	.32	2.0	11.4	.23	.30		
Offal & misc.....			.55	.80			.55	.79			.55	.78		
Total yield & value.....	68.5		\$23.71	\$34.62	69.5		\$22.98	\$33.06	70.5		\$21.43	\$30.40		
Cost of hogs.....			\$21.71				\$22.23				\$22.34			
Condemnation loss.....			.11				.06				.86			
Handling and overhead.....			1.10											
TOTAL COST PER CWT.....			\$22.92				\$23.30				\$23.31			
TOTAL VALUE.....			23.71				22.98				21.43			
Cutting margin.....			+.79				-.32				-.188			
Margin last week.....			+.00				-1.33				-2.50			

## JULY MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture has reported United States exports and imports of meat in July 1949, with comparisons for a year ago, as follows:

	July 1949 lbs.	July 1948 lbs.
<b>EXPORTS (domestic)—</b>		
Beef and veal—		
Fresh or frozen.....	400,853	312,609
Pickled or cured.....	844,314	531,337
Pork—		
Fresh or frozen.....	3,338,379	167,283
Hams and shoulders, cured.....	477,105	388,287
Bacon.....	423,095	230,525
Other pork, pickled or salted.....	1,211,860	524,781
Mutton and lamb.....	55,669	39,757
Sausage, including canned and sausage ingredients.....	599,353	418,340
Canned meats—		
Beef.....	236,060	228,065
Pork.....	651,853	317,753
Other canned meats <sup>1</sup> .....	499,620	133,475
Other meats, fresh, frozen or cured—		
Kidneys, livers, and other meats, n.e.s.....	49,554	109,888
Lard, including neutral.....	52,292,573	30,747,133
Tallow, edible.....	2,649,041	32,644
Tallow, inedible.....	22,090,574	6,420,723
Grease stearin.....	185,090	...

<b>IMPORTS—</b>		
Beef, fresh or frozen.....	4,048,646	326,684
Veal, fresh or frozen.....	488,144	...
Beef and veal, pickled or cured.....	127,027	332,001
Pork, fresh or frozen.....	17,111	18,148,492
Hams, shoulders and bacon.....	117,947	28,995
Pork, other pickled or salted.....	9,219	3,037
Mutton and lamb.....	2,978	...
Canned beef <sup>2</sup> .....	11,523,772	18,148,492
Tallow, inedible.....	118,500	180,000

<sup>1</sup>Includes many items which consist of varying amounts of meat.

<sup>2</sup>Canned beef from Mexico not included in these statistics.

## CHICAGO PROVISION STOCKS

Lard stocks at Chicago totaled 36,792,131 lbs. on September 15, 1949, or about half the amount held on the same date a year earlier. Current stocks were 36,555,177 lbs. under year ago stocks, and 3,211,735 lbs. smaller than inventories on August 31, 1949.

	Sept. 15, '49, lbs.	Aug. 31, '49, lbs.	Sept. 15, '48, lbs.
P. S. lard (a).....	31,812,182	34,184,048	60,932,631
P. S. lard (b).....	1,092,000	1,551,000	32,000
Dry rendered lard (a).....	146,173	395,496	1,974,827
Dry rendered lard (b).....	240,000	240,000	...
Other lard.....	3,501,776	3,633,822	10,387,850
TOTAL LARD.....	36,792,131	40,063,866	75,347,306
D. S. cl. bellies (contract).....	156,800	129,300	820,900
D. S. cl. bellies (over).....	3,388,174	4,362,406	8,590,432
TOTAL D. S. CL. BELLIES.....	3,544,974	4,491,706	9,211,332
D. S. rib bellies.....	...	...	...

(a) Made since Oct. 1, 1948.

(b) Made previous to Oct. 1, 1948.

## OLEO BILL SHELVED

The oleomargarine tax repeal bill has been shelved by the Senate until the January session of Congress. The House has already voted to repeal the taxes—10c per lb. on colored oleomargarine and ¼c on uncolored.

## CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended September 10:

	Week Sept. 10	Previous week	Cor. wk. 1948
Cured meats.....	24,100,000	30,273,000	32,268,000
Fresh meats.....	37,656,000	39,136,000	30,027,000
Lard, pounds.....	6,040,000	11,217,000	4,672,000

# Announcing ~ ~

another new B & D member:

## PRIMAL CUT SAW

B & D's new, heavy-duty PRIMAL CUT SAW is designed for the speedy breakdown of primal cuts on the rail! The PRIMAL CUT SAW has a 10-inch blade capable of cutting to a depth of 3½ inches . . . particularly advantageous for beef blocking as well as general purpose pork cutting. Primarily designed for sawing carcasses on the rail, the PRIMAL CUT SAW performs equally well on the block or table. This latest addition to the famous B & D line of packer-approved cost-cutting machines is ball-bearing equipped for smoother performance and easier handling.

Thousands of B & D cost-cutting machines are in service today . . . daily proving that when you invest in the best you actually save both time and money. When you buy B & D you get the benefit of 25 years' manufacturing experience!



### SPECIFICATIONS

**MOTOR**—Special designed steel unishell type of ¾ HP with ample power to withstand short overloads. Highest grade annular ball bearings used throughout. Motor speed 3450 R.P.M. in either 1 Ph. or 3 Ph. Furnished in either 110 volts or 220 volts.

**CONTROL**—Operator has full control at all times through use of an automatic off switch in handle which shuts off motor when grip on handle is released.

**BALANCE**—Supporting and equalizing bracket provides for suspension to overhead counterpoise. Hands are thus free to guide and operate saw with accuracy and speed.

**GUARD**—Chrome plated cast bronze guard protects operator.

**DRIVE**—Motor drives through bevel gear and pinion to 10 pitch involute spur gears. All gears are made of chrome nickel steel. Gear driving saw is mounted on double row annular ball bearing of highest grade and is protected from saw dust, etc., by a tight fitting screw cover. Bevel gear is mounted on two opposed Timken tapered roller bearings.

**SAW BLADES**—An 8" Diameter No. 23 gauge saw with reinforced center, with 8 or 6½ points per inch, or a 10" diameter saw No. 17 gauge with 6½ or 4½ points can be furnished.

Total length is 24 inches. Weight with AC motor is 40 lbs. Standard is made of cast bronze, chrome plated. All aluminum parts are highly polished.

Also manufacturers of the Well-known B & D Combination Rump Bone Saw and Carcass Splitter . . . Beef Breast Bone Opener . . . Cattle Dehorning Saw . . . Beef Scribe Saw . . . Ham Marking Saw . . . Pork Scribe Saw . . . Hog Backbone Marker . . . Utility Saw

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## SOYABITS

A practically fat-free soya ingredient which contains over 51% Protein. It's mild in flavor... light in color. Processed under rigid control by the Solvent Extraction Method. Available in a wide range of granulations.

## SOYALOSE

A low fat ingredient containing approximately 4% Vegetable Fat and a minimum of 50% Protein. Rich in appearance. Available in a wide range of granulations.

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CERTIFIED FOOD COLORS  
—the colors that are  
scientifically processed to maintain  
uniformity.

## DOG FOOD MANUFACTURERS:

A variety of ingredients are produced by Glidden, samples of which are available to enable you to select the type which is just right for your particular formula. Write for a set!



# The Glidden Company

SOYA PRODUCTS DIVISION  
5165 West Moffat Street • Chicago 39, Illinois

# MEAT AND SUPPLIES PRICES Chicago

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(L.c.l. prices)	
Sept. 14, 1940	
Native steers—	per lb.
Choice, 500 900	49½ @ 50½
Good, 500 700	48½ @ 49½
Good, 700 900	46½ @ 48½
Commercial, 500 700	43 @ 44½
Utility, 400 up	32 @ 35½
Commercial cows, 500 900	38 @ 34
Can. & Cut. cows, north,	
350, up	29
Bologna bulls, north,	
600, up	32 @ 32½

### STEER BEEF CUTS

500, 700-lb. Carcasses	
(L.c.l. prices)	
Choice:	
Hinds & ribs	58
Hindquarters	57 @ 59
Rounds	50 @ 52
Loins, trimmed	87 @ 90
Loins & ribs (sets)	80 @ 82
Sirloins	84
Forequarters	41 @ 42
Backs	42 @ 43
Chucks, square cut	45 @ 46
Ribs	65 @ 67
Briskets	34 @ 36

Good:	
Hinds & ribs	57
Hindquarters	56 @ 58
Rounds	50 @ 52
Loins, trimmed	83 @ 85
Loins & ribs (sets)	76 @ 78
Sirloins	82
Forequarters	39 @ 41
Backs	40 @ 42
Chucks, square cut	45 @ 46
Ribs	62 @ 64
Briskets	34 @ 36
Navels	15 @ 19
Plates	23 @ 25
Hind shanks	24
Fore shanks	27 @ 29
Bull tenderloins, 5/up	80 @ 83
Cow tenderloins, 5/up	80 @ 83

### BEEF PRODUCTS

(L.c.l. prices)	
Tongues, selected, 3/up,	
fresh or frozen	32 @ 33
Tongues, house run,	
fresh or froz.	25 @ 26
Brains	6½ @ 7
Hearts	22 @ 23
Livers, selected	48 @ 49
Livers, regular	33 @ 34
Tripe, cooked	5½ @ 6
Kidneys	14
Lips, scalded	9 @ 9½
Lips, unsalted	6½ @ 7
Lungs	5½
Melts	5½
Udders	5

### BEEF HAM SETS

(L.c.l. prices)	
Knuckles	46 @ 47
Inaldes	48 @ 49
Outsides	43½ @ 45

### FANCY MEATS

(L.c.l. prices)	
Beef tongues, corned	38 @ 37
Veal breads, under 6 oz.	87 @ 88
6 to 12 oz.	88 @ 89
12 oz. up	89 @ 90
Calif. tongues	23 @ 24
Lamb fries	85
Ox tails, under ½ lb.	10 @ 10
Over ½ lb.	19 @ 20

### WHOLESALE SMOKED

#### MEATS

(L.c.l. prices)	
Hams, skinned, 14, 16 lbs.,	
wrapped	58 @ 60
Hams, skinned, 14, 16 lbs.,	
ready-to-eat, wrapped	61 @ 63
Hams, skinned, 16, 18 lbs.	
wrapped	58 @ 59½
Hams, skinned, 16, 18 lbs.,	
ready-to-eat, wrapped	58 @ 62½
Bacon, fancy trimmed,	
brisket off, 8, 10 lbs.,	
wrapped	48 @ 50
Bacon, fancy, square cut,	
seedless, 12/14 lbs.,	
wrapped	44 @ 48
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	57 @ 60

### CALF & VEAL—HIDE OFF

Carcass	
(L.c.l. prices)	
Choice, 80/130	45 @ 46
Choice, 130/170	38 @ 42
Good, 80/130	43 @ 45
Good, 130/170	37 @ 39
Commercial, 80/130	39 @ 40
Commercial, 130/170	35 @ 38
Utility, all weights	32 @ 36

## CARCASS LAMBS

(L.c.l. prices)	
Choice, 40/50	49 @ 50
Good, 40/50	48 @ 49
Commercial, all weights	44 @ 47

## CARCASS MUTTON

(L.c.l. prices)	
Good, 70/down	29 @ 22
Commercial, 70 down	19 @ 20
Utility, 70/down	18 @ 19

## FRESH PORK AND

### PORK PRODUCTS

(L.c.l. prices)	
Hams, skinned, 10, 16 lbs.	47 @ 48
Pork loins, regular,	
under 12 lbs.	58 @ 59
Pork loins, boneless	62 @ 63
Shoulders, skinned, bone in,	
under 16 lbs.	38 @ 39
Picnics, 4, 8 lbs.	33½ @ 34½
Picnics, 6, 8 lbs.	32½ @ 33½
Boston butts, 4, 8 lbs.	45 @ 45½
Boneless butts, c.t., 2/4	55½ @ 56½
Tenderloins	74 @ 77
Neck bones	17
Livers	19½ @ 20
Kidneys	13
Brains	11 @ 12
Ears	8½ @ 8¾
Snouts, lean in	11½ @ 12
Feet, front	5½ @ 6

## SAUSAGE MATERIALS—

### FRESH

(L.c.l. prices)	
Pork trim., reg. 50%	33 @ 33½
Pork trim., spec.	
85% lean	43½ @ 44
Pork trim., ex. 95% lean	50 @ 51
Pork cheek meat, trmd.	34 @ 35
Pork tongues	13 @ 14
Bull meat, boneless	40½ @ 41
Bon's cow meat, L.C.	38½ @ 39½
Cow chucks, boneless	40 @ 40½
Beef trimmings	32 @ 34
Beef cheek & head meat,	
trmd.	20
Shank meat	40 @ 41
Veal trimmings, bon's	36 @ 37

## SAUSAGE CASINGS

(F. O. B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1½ to	
1½ in., 180 pack	40 @ 45
Domestic rounds, over 1½	
in., 140 pack	60 @ 65
Export rounds, wide, over	
1½ in.	1.05 @ 1.10
Export rounds, medium,	
1½ to 1½ in.	60 @ 65
Export rounds, narrow,	
1½ in. under	95 @ 1.05
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	10 @ 11
No. 2 weasands	8
Middles, sewing, 1½	
2 in.	1.10 @ 1.15
Middles, select, wide,	
in. 2½	1.15 @ 1.25
Middles, select, extra,	
2½ @ 2½ in.	1.45 @ 1.50
Middles, select, extra,	
2½ in. & up	2.00 @ 2.10
Beef bungs, export No. 1	23 @ 25
Beef bungs, domestic	14 @ 16
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	18 @ 22
10-12 in. wide, flat	9 @ 12
8-10 in. wide, flat	6 @ 7
Pork casings:	
Extra narrow, 29 mm. &	
dn.	2.90 @ 3.00
Narrow, medium, 29 @ 32	
mm.	3.00 @ 3.10
Medium, 32 @ 35 mm.	1.70 @ 1.75
Spe. medium, 35 @ 38 mm.	1.35 @ 1.45
Wide, 38 @ 43 mm.	1.25 @ 1.30
Export bungs, 34 in. cut	25 @ 30
Large prime bungs,	
34 in. cut	18 @ 20
Medium prime bungs,	
34 in. cut	14 @ 15
Small prime bungs	9½ @ 11
Middles, per set, cap off	55 @ 70

## DRY SAUSAGE

(L.c.l. prices)	
Cervelat, ch. hog bungs	84 @ 88
Thuringer	49 @ 58
Farmer	71
Holsteiner	71
B. C. Salami	70 @ 83
B. C. Salami, new cos.	48
Genoa style salami, ch.	85
Pepperoni	70
Mortadella, new condition	48
Cappicola (cooked)	76
Italian style hams	75



# DOMESTIC SAUSAGE

(l.c.l. prices)	@48%
Pork sausage, hog casings...	44
Pork sausage, bulk...	44
Frankfurters, sheep casings...	45
Frankfurters, hog casings...	45
Frankfurters, skinless...	42
Bologna, artificial casings...	40
Bologna, artificial casings...	44
Smoked liver, hog bungs...	44
New Eng. lunch specialty...	54
Mixed luncheon spec., ch...	48
Tongue and blood...	39
Blood sausage...	31
Souse...	30
Polish sausage, fresh...	56
Polish sausage, smoked...	62

# SEEDS AND HERBS

(l.c.l. prices)	Ground
Caraway Seed	Whole for Saus. @23% @27%
Cumin seed	@33 @39
Mustard seed, fcy...	@22
Yel. Amaranth	@19
Marjoram, Chilean	@29 @33
Oregano	@22 @26
Coriander, Morocco	
Natural No. 1	@15 @18
Marjoram, French	@45 @50
Sage Dalmation	
No. 1	@44 @50

# SPIICES

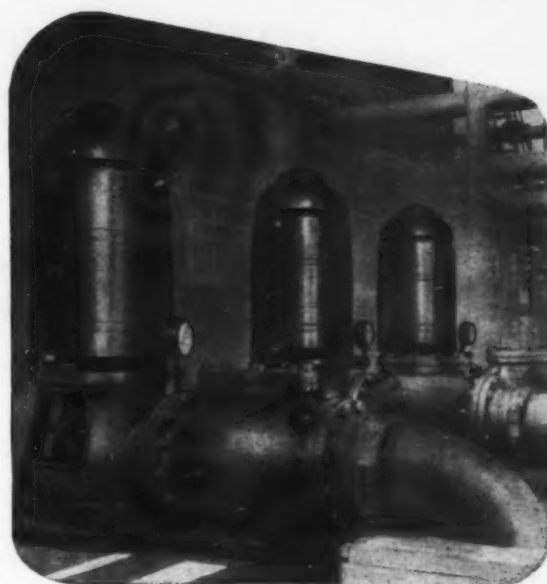
(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime	29	33
Revised	31	35
Chili pepper	36	37
Cloves, Zanzibar	35	42
Ginger, Jam., unbl.	56	61
Ginger, African	55	60
Cochin		
Mace, fcy. Banda		
East Indies	1.26	
West Indies	1.19	
Mustard, flour, fcy.	30	
No. 1	28	
West India Nutmeg	31	
Paprika, Spanish	48 @ 64	
Pepper, Cayenne	59	
Red No. 1	56	
Pepper, Packera	1.36	1.60
Pepper, black	1.36	1.41
Pepper, white	1.89	1.95
Pepper, Black		
Malabar	1.36	1.41
Black Lampong	1.36	1.41

# CURING MATERIALS

	Cwt.
Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago...	\$ 8.89
Salt, pet., n. tom, f.o.b. N. Y.:	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
	Per ton
Granulated	\$19.80
Medium	25.80
Rock, bulk, 40 ton cars, Detroit	10.74
Sugar	
Raw, 96 basis, f.o.b.	
New Orleans	6.00
Standard gran., f.o.b.	
refiners (2%)	7.85@7.95
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.25
Dextrose, per cwt.	
in paper bags, Chicago	7.05

# PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles September 13	San Francisco September 13	No. Portland September 13
<b>FRESH BEEF: (Carcass)</b>			
STEER:			
Good:			
400-500 lbs.	\$45.00 @ 46.00	\$45.00 @ 46.00	\$45.00 @ 47.00
500-600 lbs.	44.00 @ 45.00	44.00 @ 45.00	45.00 @ 47.00
Commercial:			
400-600 lbs.	40.00 @ 42.00	41.00 @ 45.00	38.00 @ 42.00
Utility:			
400-600 lbs.	35.00 @ 37.00	35.00 @ 39.00	31.00 @ 34.00
COW:			
Commercial, all wts.	30.00 @ 32.00	32.00 @ 37.00	30.00 @ 34.00
Cutter, all wts.	26.00 @ 27.00	25.00 @ 27.00	23.00 @ 25.00
<b>FRESH VEAL AND CALF: (Skin-Off)</b>			
Choice:			
130-170 lbs.			38.00 @ 40.00
Good:			
130-170 lbs.	41.00 @ 42.00	36.00 @ 40.00	37.00 @ 40.00
<b>FRESH LAMB &amp; MUTTON: (Carcass)</b>			
SPRING LAMB:			
Choice:			
40-50 lbs.	44.00 @ 46.00	44.00 @ 46.00	42.50 @ 46.00
50-60 lbs.	44.00 @ 46.00	42.00 @ 44.00	41.50 @ 45.00
Good:			
40-50 lbs.	44.00 @ 46.00	44.00 @ 46.00	42.50 @ 46.00
50-60 lbs.	44.00 @ 46.00	42.00 @ 44.00	41.50 @ 45.00
Commercial, all wts.	42.00 @ 44.00	38.00 @ 42.00	36.00 @ 41.00
Utility, all wts.	40.00 @ 42.00	35.00 @ 38.00	33.00 @ 35.00
<b>MUTTON (EWE):</b>			
Good, 75 lbs. ds.	20.00 @ 22.00	19.00 @ 22.00	16.00 @ 18.00
Commercial, 75 lbs. ds.	20.00 @ 22.00	17.00 @ 19.00	15.00 @ 17.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>			
50-120 lbs.	35.50 @ 36.25	36.00 @ 38.00	34.00 @ 35.00
120-137 lbs.		35.00 @ 36.00	
<b>FRESH PORK CUTS NO. 1:</b>			
LOINS:			
8-10 lbs.	59.00 @ 63.00	64.00 @ 66.00	62.00 @ 63.50
10-12 lbs.	59.00 @ 63.00	62.00 @ 65.00	62.00 @ 63.50
12-16 lbs.	58.00 @ 62.00	60.00 @ 64.00	58.00 @ 62.50
<b>PICNICS:</b>			
4-8 lbs.		38.00 @ 43.00	
<b>PORK CUTS NO. 1:</b>			
HAM, Skinned:			
12-16 lbs.	58.00 @ 64.00	62.00 @ 65.00	62.00 @ 66.00
16-20 lbs.	58.00 @ 64.00	60.00 @ 63.00	62.00 @ 65.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	47.00 @ 55.00	50.00 @ 56.00	53.00 @ 55.00
8-10 lbs.	48.00 @ 54.00	48.00 @ 54.00	49.00 @ 53.00
10-12 lbs.	46.00 @ 54.00		49.00 @ 53.00
<b>LARD, Refined:</b>			
Tierces	16.50 @ 17.50		16.50 @ 17.25
50 lb. cartons & cans	16.50 @ 17.50	18.00 @ 19.00	
1 lb. cartons	17.50 @ 18.50	18.00 @ 20.00	17.50 @ 19.00



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In selecting a well water system, the matter of operation cost is of prime importance.

For nearly seventy years Layne has been steadily building more and more efficiency into their well water systems. Today they are accepted the world over as being the most economical to operate.

And supporting efficiency, there is an extra ruggedness of construction that insures the maximum in long life. Each unit is precision built of finest materials, resulting in a highly perfected and smooth operating system.

It is an acknowledged fact that Layne has built more fine well water systems than any other firm in the entire world. Furthermore, the Layne method of well construction and pump installation is recognized as being far superior to the usual procedure. And once installed, the Layne organization is always available to supply services and parts,—when—and if needed.

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An ingenious inside lever arrangement opens valve. Quick action. Self closing.

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**E**VER see a lady peel back the lacy edge of a Mullinix package—and expose the plump round pink form of fresh pork links properly packaged to sell by brand, fresh as the day they were packed. Well take a look at the new lock top pork link package by Mullinix.

Keep that bloom. Merchandise by Brand in a closed **MULLINIX** package.



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- **MOST CONVENIENT TO USE**

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LIGHTPROOF PACKAGES

**DON'T FOOL YOURSELF—DISCOLORED PORK LINK SAUSAGE NEVER MADE ANYBODY HUNGRY**

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# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE BASIS  
F.O.B. CHICAGO OR  
CHICAGO BASIS

THURSDAY, SEPTEMBER 15, 1949

### REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	42n	42n
10-12	42n	42n
12-14	42n	42n
14-16	42½n	42½n

### BOILING HAMS

	Fresh or Frozen	S.P.
16-18	43n	43n
18-20	43½n	43½n
20-22	39½n	39½n

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	44 @ 45	44½n
12-14	44 @ 45	44½n
14-16	44½ @ 45	44½n
16-18	45½ @ 46	45½n
18-20	46	46n
20-22	46	46n
22-24	46	46n
24-26	39 @ 39½	39n
26-28	38½	38½n
28-30	38½	38½n
25-up, No. 2's	36½	36½n
inc.	36½	36½n

### OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	14½n	14½n
Clear plates	10n	10n
Square jowls	16½ @ 17	16½
Jowl butts	13½ @ 13½	13
S.P. jowls	13½ @ 13½	13½ @ 13½

### PICNICS

	Fresh or Frozen	S.P.
4-6	32	32n
4-8 Range	31n	31n
6-8	31½ @ 31½	31½
8-10	29½	29½n
10-12	29 @ 29½	29n
12-14	29 @ 29½	29n
8-up, No. 2's	29 @ 29½	29n
inc.	29 @ 29½	29n

### BELLIES

	Fresh or Frozen	Cured
6-8	36½	37½
8-10	36½	37½
10-12	36½ @ 36½	37½
12-14	36½ @ 36½	37½
14-16	36½ @ 36½	37
16-18	34	35½
18-20	33	34½

### GR. AMN.

	Fresh or Frozen	Cured
6-8	27n	27n
8-10	26½b	26n
10-12	26½	25½
12-14	26½ @ 26½	25½ @ 25½
14-16	26n	26
16-18	26n	26
18-20	26n	26

### FAT BACKS

	Green or Frozen	Cured
6-8	10	11
8-10	10	11
10-12	10	11
12-14	11	11½
14-16	11	12
16-18	11½	12½
18-20	11½	13
20-22	11½	13

## LARD FUTURES PRICES

MONDAY, SEPTEMBER 12, 1949

	Open	High	Low	Close
Sept. 11.85	12.12½	11.85	12.10a	
Oct. 11.80	11.55	11.27½	11.52½b	
Nov. 10.45	10.27½	10.45	10.57½b	
Dec. 10.60	10.80	10.60	10.80	
Jan. 10.55	10.75	10.55	10.75	

Sales: 5,100,000 lbs.

Open interest at close Fri., Sept. 9th: Sept. 30th, Oct. 352, Nov. 299, Dec. 340, Jan. 81; at close Sat., Sept. 10th: Sept. 361, Oct. 380, Nov. 303, Dec. 340 and Jan. 86 lots.

TUESDAY, SEPTEMBER 13, 1949

	Sept. 12.10	12.17½	12.10	12.10a
Oct. 11.50	11.57½	11.40	11.42½b	
Nov. 10.65	10.84	10.52½	10.55b	
Dec. 10.80	10.90	10.70	10.75a	
Jan. 10.80	10.80	10.67½	10.67½b	

Sales: 2,400,000 lbs.

Open interest at close Mon., Sept. 12th: Sept. 356, Oct. 387, Nov. 303, Dec. 340 and Jan. 88 lots.

WEDNESDAY, SEPTEMBER 14, 1949

	Sept. 12.05	12.10	12.00	12.05a
Oct. 11.35	11.50	11.35	11.35b	
Nov. 10.35	10.50	10.35	10.35b	
Dec. 10.60	10.70	10.57½	10.60a	
Jan. 10.62½	10.65	10.60	10.60	
Mar. 10.70	10.70	10.70	10.70a	

Sales: 3,320,000 lbs.

Open interest at close Tues., Sept. 13th: Sept. 352, Oct. 391, Nov. 304, Dec. 333 and Jan. 87 lots.

THURSDAY, SEPTEMBER 15, 1949

	Sept. 11.97½	12.15	11.97½	12.10
Oct. 11.32½	11.40	11.30	11.35	
Nov. 10.40	10.45	10.37½	10.37½	
Dec. 10.55	10.65	10.55	10.65	
Jan. 10.62½	10.65	10.62½b	10.62½b	
Mar. 10.70	10.70	10.70a	10.70a	

Sales: 1,640,000 lbs.

Open interest at close Wed., Sept. 14th: Sept. 341, Oct. 385, Nov. 309, Dec. 336, Jan. 88 and Mar. one lot.

FRIDAY, SEPTEMBER 16, 1949

	Sept. 11.97½	12.10	11.97½	12.07½b
Oct. 11.35	11.45	11.35	11.42½b	
Nov. 10.35	10.45	10.35	10.45	
Dec. 10.65	10.77½	10.65	10.70	
Jan. 10.65	10.72½	10.65	10.67½	
Mar. 10.70	10.72½	10.70	10.72½b	

Sales: About 2,000,000 lbs.

Open interest at close Thurs., Sept. 15th: Sept. 329, Oct. 381, Nov. 310, Dec. 338, Jan. 88 and Mar. one lot.

## WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Sept. 10	12.75a	12.50a	11.50n
Sept. 12	12.75a	12.50a	11.50n
Sept. 13	12.75a	12.25a	11.25n
Sept. 14	12.75a	12.00a	11.00n
Sept. 15	12.75a	12.00a	11.00n
Sept. 16	12.75a	12.00a	11.00n

## FATS-OILS EXPORT

U. S. fats and oils exports during January-June, 1949, were:

	January-June 1949*	1948*
Soybeans, bu.	14,199,000	2,246,000
Soybean oil		
Refined, lbs.	117,715,000	25,896,000
Crude, lbs.	91,366,000	31,059,000
Coconut oil		
Refined, lbs.	2,136,000	6,949,000
Crude, lbs.	5,958,000	7,958,000
Cottonseed oil		
Refined, lbs.	48,864,000	19,840,000
Crude, lbs.	23,558,000	5,994,000
Flaxseed, bu.	3,639,000	15,000
Linseed oil, lbs.	2,778,000	18,434,000
Peanuts		
Shelled, lbs.	247,745,000	236,224,000
Not shelled, lbs.	4,251,000	4,341,000
Peanut oil		
refined, lbs.	17,752,000	641,000
Cooking fats, lbs.	3,510,000	1,618,000
Lard, lbs.	364,035,000	147,915,000
Oleomargarine, lbs.	1,140,000	2,500,000
Tallow		
Edible, lbs.	17,044,000	1,195,000
Inedible, lbs.	194,680,000	19,966,000

\*Preliminary.

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$15.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.50
Kettle rend., tierces, f.o.b. Chicago	16.25
Leaf, kettle rend., tierces, f.o.b. Chgo.	16.25
Neutral, tierces, f.o.b. Chicago	15.12½
Standard Shortening *N. & S. 21.00	
Hydrogenated Shortening N. & S.	22.75

\*Del'd.

## COTTONSEED OIL CONSUMPTION

Cottonseed oil consumption for July was 286,893 barrels, compared with 348,288 barrels in June and 122,210 barrels in July, 1948.

# MARKET PRICES New York

## WHOLESALE FRESH MEATS CARCASS BEEF

	(L.c.l. prices)	Sept. 14, 1949
Choice	49½ @ 53½	
Good	48 @ 52	
Commercial	42½ @ 46½	
Canner & cutter	39 @ 35½	
Bologna bulls	35 @ 36	

## BEEF CUTS

	(L.c.l. prices)	
Choice:		
Hinds & ribs	56 @ 60	
Rounds, N. Y. flank off	53 @ 55	
Hips, full	62 @ 64	
Top sirloins	62 @ 65	
Short loins, untrimmed	74 @ 82	
Chucks, non-kosher	47 @ 48	
Ribs, 30/40 lbs.	59 @ 63	
Good:		
Hinds & ribs	54 @ 58	
Rounds, N. Y. flank off	51 @ 53	
Hips, full	61 @ 63	
Top sirloins	62 @ 65	
Short loins, untrimmed	68 @ 74	
Chucks, non-kosher	46 @ 47	
Ribs, 30/40 lbs.	54 @ 55	
Briskets	38 @ 40	
Flanks	16 @ 18	

## FRESH PORK CUTS

	(L.c.l. prices)	Western
Hams, regular, 14/down	46n	
Hams, skinned, 14/down	48	
Picnics, 4/8 lbs.	33½	
Bellies, sq. cut, seedless	38 @ 35½	
Pork loins, 12 down	60 @ 63	
Boston butts, 4/8 lbs.	46½ @ 48	
Spareribs, 3 down	44 @ 47	
Pork trim, regular	34 @ 34½	
Pork trim, ex. lean, 85%	51 @ 52	

## FANCY MEATS

	(L.c.l. prices)	City
Veal breads, under 6 oz.	65	
6 to 12 oz.	80	
12 oz. up	1.00	
Beef kidneys	30	
Beef livers, selected	78	
Lamb fries	55	
Oxtails, under ½ lb.	16	
Oxtails, over ½ lb.	30	

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY SEPTEMBER 14, 1949

All quotations in dollars per cwt.

Commercial:

50-80 lbs. 38.00-41.00

80-130 lbs. 34.00-43.00

130-170 lbs. 31.00-35.00

Utility, all wts. 30.00-36.00

NEEF:

STEER:

Choice:

350-500 lbs. None

500-600 lbs. None

600-700 lbs. \$48.00-50.00

700-800 lbs. \$7.50-49.00

Good:

350-500 lbs. None

500-600 lbs. 47.00-49.00

600-700 lbs. 47.00-48.50

700-800 lbs. 46.50-48.50

Commercial:

350-600 lbs. 36.00-43.00

600-700 lbs. 36.00-43.00

Utility, all wts. 35.00-55.00

COW:

Commercial, all wts. 31.50-34.00

Utility, all wts. 29.00-31.50

Cutter, all wts. None

Canner, all wts. None

VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:

80-130 lbs. 46.00-49.00

130-170 lbs. 38.00-45.00

Good:

50-80 lbs. 41.00-44.00

80-130 lbs. 39.00-46.00

130-170 lbs. 34.00-41.00

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 130 lbs.	33½ @ 33½
137 to 153 lbs.	33½ @ 33½
154 to 171 lbs.	33½ @ 33½
172 to 188 lbs.	33½ @ 33½

## SPRING LAMBS

	(L.c.l. prices)
Choice lambs	50 @ 61
Good lambs	49 @ 60
Legs, gd. & ch.	64 @ 66
Hindsaddles, gd. & ch.	62 @ 67
Loins, gd. & ch.	60 @ 66

## MUTTON

	(L.c.l. prices)	Western
Good, under 70 lbs.	19 @ 21	
Comm., under 70 lbs.	17 @ 18	

## VEAL—SKIN OFF

	(L.c.l. prices)	Western
Choice carcass	38 @ 49	
Good carcass	36 @ 44	
Commercial carcass	31 @ 41	
Utility	30 @ 36	

## BUTCHERS' FAT

	(L.c.l. prices)
Shop fat	1½
Breast fat	2½
Edible suet	2½
Inedible suet	2½

## CORN-HOG RATIO

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Thursday, September 15, 1949.

The market was mixed and unsettled. A firmer tone was in evidence early, but about midweek this firmness tapered off. Some indication of a weaker tone was in evidence. As a whole, buyers and sellers were  $\frac{1}{4}$  to  $\frac{3}{4}$ c apart. Offerings were not plentiful. Large soapers expressed interest early on the basis of  $6\frac{1}{2}$ c for fancy tallow and choice white grease, looking on firm offers only on the latter. They stepped into the market Wednesday and procured a limited quantity of choice white grease at 7c and some special tallow at  $6\frac{1}{2}$ c, delivered consuming points. Thursday, their ideas were again  $6\frac{1}{2}$ c, and a weaker tone was reported. Some export inquiry was reported, with unconfirmed rumors that  $7\frac{1}{4}$  and  $7\frac{1}{2}$ c was paid for fancy tallow, delivered eastern seaboard.

Trading was very light, and only scattered sales came to light. The market Monday and Tuesday was very quiet, and selling was at a standstill. Only one sale of two truckloads of prime tallow was reported at  $6\frac{1}{2}$ c. Wednesday, very limited activity was reported, with small consumers and large soapers participating. A couple tanks of choice white grease were sold at 7c, delivered Chicago. Rumors of fancy tallow selling at  $7\frac{1}{4}$ c could not be confirmed. In another quarter, a couple tanks each of special tallow sold at  $6\frac{1}{2}$ c, and choice white grease at 7c, delivered consuming points. Several more tanks of choice white grease sold same basis. A few tanks of yellow grease sold late Wednesday at  $5\frac{1}{2}$ c, f.o.b. Chicago, but later bids of  $5\frac{1}{2}$ c were made for this grade.

**TALLOW:** Very little activity was reported, and prices were from  $\frac{1}{4}$  to  $\frac{1}{2}$ c higher than last Thursday. The price on edible tallow Thursday was 8c nominal, in carlots, delivered consuming plants. Fancy was quoted at  $6\frac{1}{2}$ @ $7\frac{1}{4}$ c

## EASTERN FERTILIZER MARKET

New York, September 15, 1949.

Buyers were in the market for cracklings, and the price was fairly well stabilized at \$1.75 per unit of protein, f.o.b. eastern shipping points.

Blood sold at \$10.00 per unit of ammonia; wet rendered tankage sold at the same price and supplies were well cleaned up. The trade believes that the bottom has been reached on dry rendered tankage.

## FERTILIZER PRICES

BAISIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$48.00
Blood, dried 16% per unit of ammonia	10.00
Unground fish scrap, dried,	
60% protein nominal f.o.b.	
Fish Factory, per unit	2.75
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	51.00
in 100-lb. bags	54.50
Fertilizer tankage, ground, 10% ammonia,	
10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia,	
bulk, per unit of ammonia	10.00
Phosphates	
Bone meal, steam, 3 and 50 bags,	
per ton, f.o.b. works	\$60.00
Bone meal, raw, $4\frac{1}{2}$ % and 50% in bags,	
per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore,	
19% per unit	.76
Dry Rendered Tankage	
40/50% protein, unground,	
per unit of protein	\$1.75

nominal; choice,  $6\frac{1}{2}$ @ $7\frac{1}{4}$ c nominal; prime,  $6\frac{1}{2}$ @7c nominal; special,  $6\frac{1}{2}$ @ $6\frac{1}{2}$ c nominal; No. 1,  $5\frac{1}{4}$ @ $5\frac{1}{2}$ c nominal; No. 3,  $5\frac{1}{4}$ @ $5\frac{1}{4}$ c nominal, and No. 2,  $4\frac{1}{2}$ @ $5\frac{1}{2}$ c nominal.

**GREASES:** Trading was light at steady to higher prices. Choice white grease was quoted at  $6\frac{1}{2}$ @7c nominal; A-white,  $6\frac{1}{4}$ @ $6\frac{1}{2}$ c nominal; B-white,  $6\frac{1}{4}$ @ $6\frac{1}{2}$ c nominal; yellow,  $5\frac{1}{4}$ @ $5\frac{1}{2}$ c nominal; house,  $4\frac{1}{2}$ c nominal; brown,  $4\frac{1}{4}$ c nominal; brown, 25 f.f.a.,  $4\frac{1}{2}$ c n.

**GREASE OILS:** A firm market con-

## BY-PRODUCTS MARKETS

(Chicago, Thursday, September 15, 1949.)

### Blood

	Unit
Ammonia	
Unground, per unit of ammonia	\$9.25@9.50

### Digester Feed Tankage Materials

Wet rendered, unground, loose	\$9.50
Low test	9.50
High test	9.50
Liquid stick tank cars	3.50@3.75

### Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$100.00n
55% meat scraps, bulk	110.00n
50% feeding tankage, with bone, bulk	105.00n
60% digester tankage, bulk	125.00n
80% blood meal, bagged	160.00
65% BPL special steamed bone meal, bagged	00.00n

### Fertilizer Materials

	Per ton
High grade tankage, ground	6.50n
Bone tankage, unground, per ton	37.50@40.00n
Hoof meal, per unit ammonia	7.75

### Dry Rendered Tankage

	Per unit Protein
Cake	\$1.85
Expeller	1.85

### Gelatin and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.75@2.00
Hide trimmings (green, salted)	1.00@1.25
Sinews and pinules (green, salted)	1.00n
Cattle jaws, skulls and knuckles	65.00n
Pig skin scraps and trim, per lb.	.4@.45

### Animal Hair

	Per ton
Winter coil dried, per ton	\$100.00n
Summer coil dried, per ton	55.00@57.50n
Cattle switchers	.4@.5n
Winter processed, gray, lb.	13n
Summer processed, gray, lb.	.7 @ 8n

\*Quoted delivered basis.

tinued at steady prices, and buying interest was stepped up. Demand was in excess of supplies, and production in arrears of sales. No. 1 lard oil was quoted Thursday at  $11\frac{1}{2}$ c, packaged in drums, l.c.l., f.o.b. Chicago; prime burning oil at  $14\frac{1}{2}$ c, and acidless tallow at  $12\frac{1}{4}$ c.

**NEATSFOOT OILS:** The market was relatively unchanged, and limited inquiry was again in evidence for export. Domestic demand continued, and production was about commensurate with sales. Pure neatsfoot oil was quoted Thursday at 22c, l.c.l., f.o.b. Chicago, basis drums; 20-degree, 28c, and 15-degree, 29c, all unchanged.

## AOCs TECHNICAL ARTICLES

The September issue of the *Journal of the American Oil Chemists' Society* contains several articles of interest to the meat packing industry: "Butylated Hydroxyanisole as an Antioxidant for Animal Fats," by H. R. Kraybill, L. R. Dugan, Jr., B. W. Beadle, F. C. Vibrans, VeNona Swartz and Helen Rezakabek of the American Meat Institute Foundation; "High Temperature Processing of Fatty Oils and Acids," by H. L. Barnebey of Blaw-Knox Co., and "Fatty Acid Structure and Nutritive Value," by B. F. Daubert, University of Pittsburgh.

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## VEGETABLE OILS

Thursday, September 15, 1949.

The market was subjected to sharp declines late last week, all of which were reflected this week. Declines as much as 1½¢ were registered, and buyers proceeded in a cautious manner. With the new crop of cotton entering the market, anticipated surplus supplies influenced weaker trends. Light to moderate trading was reported early, and some difficulty was again experienced in getting buyers and sellers together. By midweek, about steady prices were stabilized.

**SOYBEAN OIL:** Offerings were on the tight side early. Some trading was in evidence, with sales negotiated on spot shipments at 10½¢, and later at 11½¢. In some places, product was unsold at the latter price. Straight Sep-

tember was sold at 11¢; the first week of October at 10½¢, and straight October at 10½¢. Product for November and December shipment was sold at 10½¢, while offerings were noted at ¼¢ higher. The closing price Thursday was 11¢ paid, down 1½¢.

**CORN OIL:** Declines of 1½¢ were recorded early this week. Demand for product was at 12½¢, but asking prices were held at 13¢ for prompt delivery. October product was quoted at 12¢ nominal; however, the only offerings were on the basis of 12½¢. The price Thursday was 13¢ nominal for spot, down 1½¢ from last week.

**PEANUT OIL:** Trading was on the light side at reduced prices. Supplies were more than adequate, and buyers were reaching for immediate requirements only in anticipation of lower prices. The market was quoted Monday at 16½¢ nominal; about midweek at 15½¢ @ 16½¢ bid and asked, and Thursday at 15½¢ @ 16½¢ nominal.

**COCONUT OIL:** A mixed situation prevailed, and prices were substantially lower. Prices early in the week were 13@13½¢ for spot, and by midweek reductions of ½¢ were noted. While offerings were made at 13½¢, prices Thursday were down to 13¢ nominal. Trading was very dull, with only a few sales.

**COTTONSEED OIL:** Considerable supplies were put on the market, resulting in drastic declines. Buyers were cautious in reaching for product, and

an unsettled situation existed. Reductions of ½¢ were recorded from Monday's quotations, and trading was light. Some sales were reported in the Valley about midweek at 11½¢ for prompt shipment. October was quoted at 11¢, and the first half of October at 11½¢ and 11½¢. The price Thursday on Valley, Southeast and Texas was 11½¢.

The closing quotations in the N. Y. futures market:

### MONDAY, SEPTEMBER 12, 1949

	Open	High	Low	Close	Pr. cl.
Sept. ....	14.40	14.50	14.20	*14.35	14.65
Oct. ....	13.40	13.68	13.25	13.68	13.40
Dec. ....	13.00	13.35	12.95	13.30	13.01
Jan. ....	*12.90	.....	.....	*12.25	12.98
Mar. ....	*12.50	13.12	13.00	*13.10	12.92
May ....	*12.70	.....	.....	*13.10	12.85
July ....	*12.70	13.00	12.90	*12.90	12.75

Total sales: 246 contracts.

### TUESDAY, SEPTEMBER 13, 1949

Sept. ....	*14.20	14.70	14.49	14.50	14.35
Oct. ....	13.80	13.80	13.55	13.55	13.68
Dec. ....	13.40	13.40	13.25	13.25	13.30
Jan. ....	*13.20	.....	.....	*13.20	13.25
Mar. ....	*13.20	13.25	13.15	13.15	13.10
May ....	*13.05	13.15	13.15	*13.05	13.10
July ....	*12.95	13.00	13.00	*13.00	12.99

Total sales: 175 contracts.

### WEDNESDAY, SEPTEMBER 14, 1949

Sept. ....	*13.95	14.45	14.21	*14.30	14.50
Oct. ....	13.36	13.69	13.35	13.69	13.53
Dec. ....	13.15	13.30	13.15	13.30	13.25
Jan. ....	*13.05	.....	.....	*13.25	13.20
Mar. ....	*13.05	13.10	13.10	*13.18	13.15
May ....	*12.90	13.08	13.01	*13.10	13.05
July ....	*12.80	.....	.....	*13.05	13.00

Total sales: 151 contracts.

### THURSDAY, SEPTEMBER 15, 1949

Sept. ....	14.20	14.35	14.15	14.35	14.50
Oct. ....	*13.50	13.78	13.57	13.78	13.69
Dec. ....	*13.25	13.39	13.20	13.39	13.30
Jan. ....	*13.20	.....	.....	*13.34	13.25
Mar. ....	*13.12	13.25	13.15	*13.28	13.18
May ....	*13.05	13.14	13.05	*13.19	13.10
July ....	*12.95	.....	.....	*13.12	13.05

Total sales: 119 contracts.

\*Bid.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	11½¢
Valley	11½¢
Southeast	11½¢
Texas	11½¢
Corn oil, in tanks, f.o.b. mills	13¢
Soybean oil, in tanks, f.o.b. mills	13¢
Midwest	11¢
Peanut oil, f.o.b. Southern Mills	15½¢ @ 16½¢
Coconut oil, Pacific Coast	13¢
Cottonseed foots	1½¢ @ 2¢
Midwest and West Coast	1½¢ @ 2¢
East	1½¢ @ 2¢

## OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	27
White animal fat	27
Milk churned pastry	22
Water churned pastry	22



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## KEWANE



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# HIDES AND SKINS

**Moderate trading in packer hides—Supplies and offers limited—Firm to strong market—Several descriptions sold up—Heavy and light native steers steady—Heavy and light native cows higher—Branded cows 1 to 1½c up—Bulls move ½c higher—Calfskins up 2½c—Kips firm.**

## Chicago

**PACKER HIDES:** The market was again in a strong position. Curtailed supplies, together with light offerings and good tanner buying interest, resulted in higher prices in several descriptions. Light native steers sold in a small way at steady prices, while heavy natives sold in a strong position at 24c. Ex-light natives also sold at steady prices. Branded steers sold in a large way, with unconfirmed reports that one large packer sold his entire production, which included some July forward hides, at steady prices. This sale included west coast and midwest productions. Heavy native cows sold at about steady prices, while lightweights moved at mixed levels. For light averages, 27c was realized in several quarters. Branded cows were in a very strong position and sold at 22½c for the average weights and 23½c for lightweights.

Sales totaled in excess of 75,000 hides,

including about 11,000 sold last week-end, but not including the big packer sale in branded steers.

Trading in light and ex-light native steers was of meager dimensions. One packer sold 1,500 light native steers at 25½c, Chicago. In another quarter, 3,000 ex-light native steers sold at 29½c, September takeoff, basis Chicago. Approximately 13,000 heavy native steers were sold late last week and this week. Last Friday, one packer sold 2,000 river, September heavy native steers at 24c, and two more lots of 4,400 this week on the same basis. About midweek, another sale of 2,200 of the same sold same basis. Still another packer sold 3,600 heavy native steers from several shipping points, all September takeoff, at 24c, Chicago basis. Late this week, 1,000 heavy native steers sold at 24c, Chicago freight equalized.

A sizable quantity of branded steers were sold. Butt branded steers sold in several quarters at 21c, while a small package of 600 hides for prompt shipment moved at 21½c, basis Chicago. Colorados sold rather freely at 20½c, Chicago basis.

Late last week, one packer sold 1,600 heavy Texas steers at 21c and 1,000 river September Colorados at 20½c, basis Chicago. Another sale of 1,500 heavy Texas steers came to light, also

September salting, at 21c, Chicago basis, origin, Oklahoma City.

Moderate selling was in evidence in heavy and light native cows. One packer sold 1,400 heavy native cows, September takeoff, at 24½c, Chicago. Late this week, an outside packer sold a quantity of the same at 23c, Chicago basis. Late last week, one packer sold two lots of 1,000 each of light native cows on the basis of 25c for Albert Lea origin and 25½c for Cedar Rapids, Chicago. At the same time, another packer sold 600 of the same at 25c, origin St. Paul, and 800 at 25½c, origin Omaha, basis Chicago. Two packers sold 1,000 each light native cows, about 36-lb. averages, Kansas City origin, September takeoff, at 27c, Chicago basis.

Demand for branded cows continued, and the volume of trade was fair. Early, one packer sold 1,200 September branded cows at 22½c, Chicago basis. Another packer sold two lots, totaling 2,300, of the same selection, September salting, at 22½c, Omaha and Kansas City production, and 1,400 Oklahoma City lightweight native cows at 23½c, Chicago basis. Later, another sale of 5,300 of the same was reported from several shipping points, also September takeoff, at 22½c, basis Chicago.

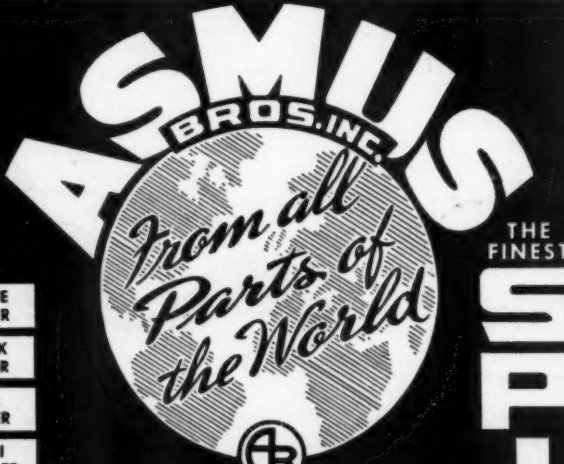
The packer bull market was strong, and several sales came to light at ½c higher levels. Three large packers sold a total of 8,200 native bulls at 17½c, and brands at 16½c. The Association sold 1,600 native bulls at 17½c, with a few branded bulls included at 16½c, Chicago.

**OUTSIDE SMALL PACKER:** A firm to strong undertone was registered for outside small packer hides. Mixed prices were reported; however, all higher than previously. Some lightweight hides realized premium prices, while heavyweights were steady to strong. A car of 60/ down, 45-lb. average weights, sold at 24c, flat. In another quarter, 58/ down sold at 25c on selection. Some hides, 30/ up, of 45-lb. average, sold at 26c, flat. Allweight native steers and cows were reported available at 22c, flat, but unconfirmed.

Not as much strength was reported in the country hide market, and substantiating sales could not be uncovered. Light country hides were in demand, but few available.

**PACIFIC COAST:** The market continued in a strong position in line with the large packer hide market. One large packer sold his west coast hide production, which included butt brands at 21c, Colorados at 20½c, and some heavy Texas steers at 21c, all Chicago freight equalized. Late last week, 10,000 southern California hides sold at 18c for steers and 20c for cows, flat basis. The same number sold in the northern part of the state at 17½c for steers and 19½c for cows, flat.

**CALF AND KIPSKINS:** Buying interest was revived in the calfskin market. Sales were made in one quarter at strong to higher prices, originating from several shipping points. River point calfskins moved up substantially.



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One packer sold 15,000 northern native calfskins at 55c for the heavyweights and 65c for the lights; 5,300 river native calfskins at 47½c for the heavyweights and 57½c for the lightweights, and 1,400 Lexington native calfskins at 50c for the heavies and 60c for the lights.

While no trading came to light in kipskins, indications of a strong market were manifested in several quarters. The last sale on northern native kipskins was at 47½c; this week bids were made at 50c, but packers held for higher prices. The price Thursday on northern natives was 47½@50c nominal; on southern natives, 45@47½c nominal, and on brands, 2½c less.

One packer sold 500 hairless slunks at 90c, or 15c above the last sales.

**SHEEPSKINS:** All descriptions continued strong. Again demand exceeded supplies, and packers were in a very well sold up position. Light trading was reported. Buying inquiry was again manifested and prices held firm. No. 1 shearings were quotable Thursday at \$2.75@3.00 each, quality considered; No. 2s at \$2.10, and No. 3s at \$1.70 each. Fall clips were quoted at \$3.00@3.25. Limited trading was reported on No. 1s and fall clips within the quoted ranges.

## N. Y. HIDE FUTURES

### MONDAY, SEPTEMBER 12, 1949

	Open	High	Low	Close
Dec. ....	20.50b	20.50	20.32	20.40b
Mar. ....	20.30b	20.30	20.15	20.15b
June ....	20.15b	.....	.....	19.90b
Sept. ....	20.00b	.....	.....	.....

Closing 5 to 10 points lower; sales 18 lots.

### TUESDAY, SEPTEMBER 13, 1949

	Open	High	Low	Close
Dec. ....	20.30b	20.76	20.40	20.75
Mar. ....	20.15b	20.45	20.30	20.40b
June ....	19.75b	.....	.....	20.15b
Sept. ....	19.60b	.....	.....	19.95b

Closing 25 to 35 points higher; sales 33 lots.

### WEDNESDAY, SEPTEMBER 14, 1949

	Open	High	Low	Close
Dec. ....	20.61	20.75	20.25	20.75
Mar. ....	20.30	20.30	19.90	20.30b
June ....	19.80b	.....	.....	20.00b
Sept. ....	19.65b	.....	.....	19.80b

Closing unchanged to 15 points lower; sales 71 lots.

### THURSDAY, SEPTEMBER 15, 1949

	Open	High	Low	Close
Dec. ....	20.61b	21.10	20.75	20.91
Mar. ....	20.30b	20.70	20.35	20.50
June ....	19.90b	.....	.....	20.20b
Sept. ....	19.60b	.....	.....	20.05b

Closing 16 to 25 points higher; sales 74 lots.

### FRIDAY, SEPTEMBER 16, 1949

	Open	High	Low	Close
Dec. ....	20.95	20.95	20.90	20.90
Mar. ....	20.45b	20.40	20.25	20.25
June ....	20.10b	20.05	20.05	20.00b
Sept. ....	20.00b	.....	.....	19.80b

Closing unchanged to 25 point lower; sales 25 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 10, 1949, were 5,954,000 lbs.; previous week, 5,547,000 lbs.; same week 1948, 5,910,000 lbs.; 1949 to date 246,385,000 lbs.; same period 1948, 240,119,000 lbs.

Shipments of hides from Chicago by rail for the week ended September 10, 1949, totaled 4,223,000 lbs.; previous week, 4,950,000 lbs.; same week last year, 3,067,000 lbs.; 1949 to date, 179,695,000 lbs.; same period 1948, 172,419,000 lbs.

# WEEK'S CLOSING MARKETS

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1948
	Week ended Sept. 15, '49	Previous Week	
Nat. str. ....	24 @25½	23½ @25½	@28½
Hvy. Tex. str. ....	@21	20½ @21	@25½
Hvy. butt	.....	.....	@25
Brnd'd str. ....	@21	20½ @21	@25½
Hvy. Col. str. ....	@20½	20½ @20½	@25
Ex light Tex. ....	.....	.....	.....
str. ....	@20½	21½ @20½	@27
Brnd'd cows. ....	@22½	21½ @22½	@24½
Hvy. nat. cows. ....	@24½	23½ @24½	@29½
Lt. nat. cows. ....	@24½	24½ @24½	@26½
Nat. bulls ....	@17½	@17½	17 @17½
Brnd'd bulls. ....	@16½	@16½	16 @16½
Calfskins, Nor. ....	@45	52½ @45	@55
Kips, Nor. nat. ....	@47½	@47½	@35
Kips, Nor. brnd. ....	@40	@40	@32½
Slunks, reg. ....	@2.45	@2.45	@2.25
Slunks, hris. ....	@90	@75	1.00 @1.10

## CITY AND OUTSIDE SMALL PACKERS

Nat. allwts. ....	20½ @22½	19½ @22	22 @24
Brnd'd allwts. ....	19½ @21½	18½ @21	21 @23
Nat. bulls ....	@15	@15	15 @15½
Brnd'd bulls. ....	@14	@14	14 @14½
Calfskins ....	@43	@43	38 @40n
Kips, nat. ....	@36	@36	27 @28n
Slunks, reg. ....	1.50 @1.75	1.50 @1.75	@2.00
Slunks, hris. ....	@75	@60	@75

All packer hides and all calf and kipskins quoted on trimmed selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Allweights ....	18 @19	17 @18n	18 @19n
Bulls ....	@12n	@12n	11 @12n
Calfskins ....	@25	@27n	25 @26n
Kipskins ....	@25	@24n	20 @21n

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

Pkr. shearings, No. 1 ....	2.75 @3.15	2.75 @3.15	3.50 @3.75
Dry pelts ....	@30n	@30n	27 @28
Horsehides ....	11.50 @12.00	11.50 @12.00	9.25 @10.25

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$21.75; the average, \$20.20. Provision prices were: Under 12 pork loins, 53½@54½; 10/14 green skinned hams, 44; 4/8 Boston butts, 42½@43½; 16/down pork shoulders, 37@38; 3/down spare-ribs, 41@41½; 8/12 fat backs, 10; regular pork trimmings, 32; 18/20 DS bellies, 27; 4/6 green picnics, 32; 8/up green picnics, 29. P.S. loose lard was quoted at 12.00a; P.S. lard in tierces, 12.75a.

### Cottonseed Oil

Closing futures quotations at New York were: Oct. 13.96-98; Dec. 13.53-51; Jan. 13.46b, 13.55a; Mar. 13.40; May 13.28b, 13.30a; July 13.20; Sept. 13.08b, 13.20a. Sales 113 lots.

## BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y. in August 1949 were as follows:

	Cattle	Calves	Hogs	Sheep
Receipts .....	15,210	14,488	7,702	34,960
Shipments .....	8,356	10,671	2,901	28,035
Local slaughter ..	6,918	3,829	4,761	6,917



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# LIVESTOCK MARKETS *Weekly Review*

## August Slaughter of Sheep and Lambs Was Smallest Since 1926

**S**LAUGHTER of livestock under federal meat inspection during August was featured by moderate to sizable increases in cattle and hogs compared with a year ago, and the smallest slaughter of sheep and lambs for the month since 1926, according to the U. S. Department of Agriculture. August slaughter of cattle was largest on record for the month except for the three years 1944 to 1946. Hog slaughter was largest for August since 1944, and with the exception of 1943 and 1944, was exceeded only twice previously during the month.

Slaughter of 1,231,818 cattle in August showed an increase of 13 per cent compared with July this year and August 1948 and was about the same as the five-year average. Slaughter of 8,660,205 cattle during the first eight months this year was 4 per cent above a year ago and about the same as the five-year average.

Calf slaughter of 549,177 in August was 10 per cent above July, 4 per cent below a year ago and 11 per cent below the five-year average. Slaughter of 4,234,854 calves during the first eight months this year was 6 per cent below a year ago and 3 per cent below the five-year average.

August slaughter of 3,415,421 hogs was 8 per cent above July, 40 per cent above August last year and 19 per cent above the five-year average. The eight months' slaughter of 31,710,980 hogs was 9 per cent above a year ago but 5 per cent below the five-year average.

Slaughter of 1,125,761 sheep and lambs in August showed a seasonal increase of 15 per cent compared with

July but was 11 per cent below a year ago and 26 per cent below the five-year

average. Slaughter of 7,666,004 sheep and lambs during the eight months this year was 19 per cent below a year ago and 38 per cent below the five-year average slaughter for the January-August period.

Livestock slaughter under federal inspection during August, by centers, was reported by the Department as follows:

### FEDERALLY INSPECTED SLAUGHTER

CATTLE		
	1949	1948
January .....	1,125,771	1,312,051
February .....	954,457	976,796
March .....	1,102,081	986,502
April .....	995,939	898,564
May .....	1,024,754	876,927
June .....	1,005,218	1,100,153
July .....	1,090,467	1,045,946
August .....	1,231,818	1,085,842
September .....		1,178,251
October .....		1,176,132
November .....		1,511,398
December .....		1,196,863

CALVES		
	1949	1948
January .....	483,850	586,209
February .....	476,437	510,748
March .....	618,637	566,374
April .....	562,014	550,240
May .....	510,450	508,842
June .....	533,033	620,000
July .....	591,236	576,688
August .....	549,177	569,389
September .....		598,845
October .....		632,820
November .....		614,108
December .....		572,405

HOGS		
	1949	1948
January .....	5,376,611	5,223,309
February .....	4,079,542	3,745,793
March .....	4,314,668	3,574,127
April .....	3,583,094	3,942,743
May .....	3,721,421	3,562,290
June .....	3,744,799	4,234,758
July .....	3,164,614	3,044,126
August .....	3,415,421	2,440,057
September .....		2,855,582
October .....		4,097,549
November .....		5,425,052
December .....		6,089,352

SHEEP AND LAMBS		
	1949	1948
January .....	1,234,543	1,347,240
February .....	1,045,563	1,208,546
March .....	949,168	1,174,078
April .....	675,643	1,045,120
May .....	760,900	978,037
June .....	808,102	1,201,842
July .....	978,264	1,194,773
August .....	1,125,761	1,264,134
September .....		1,464,013
October .....		1,632,313
November .....		1,448,596
December .....		1,328,678

—YEAR TO DATE—		
	1949	1948
Cattle .....	8,600,205	8,291,091
Calves .....	4,234,854	4,488,550
Hogs .....	31,710,980	29,167,203
Sheep .....	7,666,004	9,474,370

	Cattle	Calves	Hogs	Sheep and Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey				
City .....	30,805	57,527	145,485	169,547
Baltimore, Phila. ....		7,635	96,303	6,674
<b>NORTH CENTRAL</b>				
Cinti., Cleve., Indpls. ....	55,573	14,659	244,400	35,842
Chicago, Elkhart				
City .....	121,753	35,522	267,226	60,794
St. Paul, Wis. group <sup>1</sup> .....	111,975	56,706	283,226	40,137
St. Louis area <sup>2</sup> .....	64,061	39,868	203,653	68,754
St. Paul City .....	47,908	2,132	67,390	21,680
Omaha .....	95,878	7,508	155,936	66,229
Kansas City .....	81,068	29,570	112,268	51,887
Iowa & S. Minn. <sup>3</sup> .....	72,318	21,981	554,688	129,659
<b>SOUTH-EAST<sup>4</sup></b>				
25,895	17,865	57,662	...	...
<b>S. CENT. WEST<sup>5</sup></b>				
102,065	49,651	170,839	86,555	...
<b>ROCKY MOUN. TAIN<sup>6</sup></b>				
33,915	3,945	47,380	83,907	...
PACIFIC <sup>7</sup> .....	77,897	20,006	114,868	139,420
Total 32 centers .....	945,755	364,595	2,521,574	952,094
All other stations .....	286,063	184,582	803,847	173,667
Grand total .....				
Aug. '49 .....	1,231,818	549,177	3,415,421	1,125,761
Grand total .....				
July '49 .....	1,090,467	501,256	3,164,614	976,264
Av. Aug. 5-yr. (1944-48) .....	1,234,743	618,095	2,873,047	1,517,373
Total Jan.-Aug. ....	8,600,205	4,234,854	31,710,980	7,666,004
(1944-48) .....	8,628,085	4,344,953	33,400,775	12,287,004

Other animals slaughtered during August 1949: Horses, 22,118; goats, 29,589; August 1948: Horses, 35,368; goats, 39,770.

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. <sup>6</sup>Includes Denver, Colo., and Ogden, Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, September 13, 1949, reported by the Production & Marketing Administration:

**HOGS** (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul  
**BARROWS AND GILTS:**  
Good and Choice:

120-140 lbs.	\$17.50-19.50	\$16.00-18.25	\$.....	\$.....	\$.....
140-160 lbs.	19.00-20.75	17.50-19.75	18.00-19.50	19.50-20.50	.....
160-180 lbs.	20.50-21.75	19.50-21.50	18.75-21.25	20.25-22.00	19.50-21.75
180-200 lbs.	21.25-22.50	21.25-22.00	20.50-22.25	21.75-22.50	19.50-21.75
200-220 lbs.	22.00-22.50	21.75-22.25	22.00-22.25	21.75-22.50	19.50-21.75
220-240 lbs.	22.00-22.50	22.00-22.50	22.00-22.25	21.75-22.50	19.50-21.75
240-270 lbs.	21.75-22.50	22.25-22.50	21.50-22.25	21.75-22.50	21.00-21.75
270-300 lbs.	20.75-22.00	21.50-22.25	21.25-22.00	20.75-22.00	20.00-21.25
300-330 lbs.	19.75-21.00	20.75-21.75	21.00-21.75	19.50-21.00	19.25-20.50
330-360 lbs.	19.25-20.50	19.75-21.00	20.50-21.25	19.50-21.00	19.25-20.50

Medium:	18.75-22.00	18.00-21.50	19.00-21.75	18.50-22.00	.....
<b>ROWS:</b>					
Good and Choice:					
270-300 lbs.	19.75-20.00	20.00-20.50	20.00-20.50	20.00-21.00	18.00-19.75
300-330 lbs.	19.75-20.00	19.75-20.25	20.00-20.50	20.00-21.00	18.00-19.75
330-360 lbs.	19.00-20.00	19.00-20.00	19.00-20.25	19.50-20.25	18.00-19.75
360-400 lbs.	17.50-19.50	18.50-19.75	18.00-19.75	18.25-19.75	18.00-19.75

Good:					
400-450 lbs.	16.50-19.00	17.75-18.75	17.00-19.25	17.25-18.50	15.50-18.50
450-550 lbs.	15.25-18.25	16.50-18.00	15.50-18.00	16.50-17.50	15.50-18.50
Medium:					
250-550 lbs.	14.25-19.25	15.00-19.50	15.00-19.50	16.00-20.00	.....

<b>PIGS (Slaughter):</b>					
Medium and Good:					
90-120 lbs.	15.00-18.00	15.00-17.00	.....	.....	.....

**SLAUGHTER CATTLE, VEALERS AND CALVES:**

<b>STEERS, Choice:</b>					
700-900 lbs.	29.50-31.00	29.50-32.00	29.25-31.50	29.50-31.25	28.50-31.00
900-1100 lbs.	29.50-31.00	30.75-33.75	30.50-32.50	30.50-32.50	29.00-32.00
1100-1300 lbs.	29.50-31.00	31.50-33.75	30.50-32.50	31.00-32.50	29.00-32.00
1300-1500 lbs.	29.00-30.50	31.00-33.75	29.75-32.00	30.50-32.50	29.00-32.00

<b>STEERS, Good:</b>					
700-900 lbs.	25.50-29.50	26.50-30.75	26.00-29.50	26.75-30.25	26.50-29.00
900-1100 lbs.	25.50-29.50	27.00-31.50	26.25-30.50	26.75-30.75	27.00-29.00
1100-1300 lbs.	25.50-29.50	27.00-31.50	26.25-30.50	26.75-30.75	27.00-29.00
1300-1500 lbs.	25.00-29.00	27.00-31.50	26.00-30.00	26.75-30.75	27.00-29.00

<b>STEERS, Medium:</b>					
700-1100 lbs.	19.00-25.50	19.50-27.00	18.00-26.25	20.50-26.50	19.50-27.00
1100-1300 lbs.	19.00-25.50	19.50-27.00	18.00-26.25	20.50-26.50	19.50-27.00

<b>STEERS, Common:</b>					
700-1100 lbs.	17.00-19.00	17.50-19.50	16.00-18.00	16.50-20.00	16.50-19.50

<b>HEIFERS, Choice:</b>					
600-800 lbs.	29.00-30.00	29.25-30.25	28.50-30.50	29.00-31.00	27.50-30.25
800-1000 lbs.	28.50-30.00	29.50-31.00	29.00-31.50	29.00-31.00	27.50-30.25

<b>HEIFERS, Good:</b>					
600-800 lbs.	25.50-29.00	26.25-29.50	26.00-29.00	26.25-29.00	26.00-27.50
800-1000 lbs.	25.00-28.50	26.75-29.50	26.25-29.00	26.00-29.00	26.00-27.50

<b>HEIFERS, Medium:</b>					
500-900 lbs.	19.00-25.00	19.00-26.75	17.50-26.25	19.50-26.00	18.50-26.00

<b>HEIFERS, Common:</b>					
500-900 lbs.	16.50-18.50	17.00-19.00	15.50-17.50	16.00-19.50	16.00-18.50

<b>COWS (All Weights):</b>					
Good	15.50-16.75	17.50-20.00	16.00-18.00	16.50-18.50	17.00-18.50
Medium	14.75-15.50	16.25-17.50	15.25-16.00	15.00-16.50	15.50-17.00
Cut. & com.	13.50-14.75	14.00-16.25	13.50-15.50	13.25-15.00	13.00-15.50
Canners	11.50-13.50	12.50-14.00	12.00-13.50	12.00-13.25	12.00-13.00

<b>BULLS (Yrln. Excl.), All Weights:</b>					
Beef, good	17.00-17.75	17.50-21.00	17.50-18.00	17.25-18.00	18.00-19.00
Sausage, good	17.25-18.25	17.50-20.50	17.50-18.00	18.25-18.75	18.00-19.50
Sausage, medium	16.00-17.25	18.50-19.75	16.50-17.50	17.00-18.25	17.00-18.00
Sausage, cut. & com.	13.50-16.00	15.00-18.50	14.00-16.50	14.50-17.00	13.50-17.00

<b>VEALERS, All Weights:</b>					
Good & choice	26.00-32.00	27.00-28.50	23.00-25.00	23.00-26.00	26.00-29.00
Com. & med.	17.00-26.00	22.00-27.00	16.00-23.00	17.00-23.00	20.00-26.00
Cull, 75 lbs. up.	13.00-17.00	18.00-22.00	12.00-16.00	14.00-17.00	14.00-20.00

<b>CALVES (500 lbs. down):</b>					
Good & choice	21.00-25.00	23.00-27.00	22.00-25.00	22.00-24.50	20.00-23.00
Com. & med.	15.00-21.00	16.00-23.00	15.00-22.00	17.00-22.00	15.00-20.00
Cull	12.00-15.00	13.50-16.00	11.00-15.00	13.00-17.00	13.00-15.00

<b>SLAUGHTER LAMBS AND SHEEP:</b>					
<b>LAMBS (Spring):</b>					
Good & choice	24.25-25.00	23.50-24.50	23.00-24.00	23.25-24.25	24.00-24.75
Med. & good	21.50-24.00	21.50-23.00	20.50-22.75	21.50-23.25	21.50-23.75
Common	16.50-21.00	16.00-21.00	17.50-20.25	19.00-21.50	17.50-21.25

<b>YRL. WETHERS (Shorn):</b>					
Good & choice	20.50-22.00	20.50-21.50	.....	.....	.....
Med. & good	18.00-20.00	18.00-20.00	.....	.....	.....

<b>EWES (Shorn):</b>					
Good & choice	6.50-8.50	8.00-9.00	8.00-8.50	7.50-8.50	8.50-9.50
Com. & med.	6.00-7.50	6.00-7.50	6.50-7.75	6.50-7.50	6.50-8.00

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.  
\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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## SLAUGHTER REPORTS

Special reports to THE NATIONAL  
PROVISIONER, showing the number  
of livestock slaughtered at 13 centers  
for the week ended September 10, 1949:

### CATTLE

	Week ended Sept. 10	Prev. week	Cor. 1948
Chicago†	18,905	23,514	14,780
Kansas City†	23,614	24,164	22,118
Omaha‡	23,076	19,552	15,223
East St. Louis†	7,947	9,398	6,573
St. Joseph†	9,991	10,855	9,801
St. Louis City†	10,354	9,826	7,780
Wichita†	9,354	5,309	4,378
New York & Jersey City†	5,548	6,787	4,900
Okla. City†	5,399	7,374	7,133
Cincinnati†	4,860	4,686	4,368
Denver‡	6,746	7,298	6,316
St. Paul†	14,284	15,502	11,465
Milwaukee†	2,730	3,572	2,500
Total	136,817	147,827	117,335

### HOGS

	Week ended Sept. 10	Prev. week	Cor. 1948
Chicago†	26,979	31,721	22,162
Kansas City†	10,695	12,399	7,941
Omaha‡	28,750	28,539	19,679
East St. Louis†	20,832	23,364	12,966
St. Joseph†	15,599	14,602	10,315
St. Louis City†	14,154	1,404	10,296
Wichita†	3,075	3,414	4,856
New York & Jersey City†	34,183	37,046	23,839
Okla. City†	8,215	8,805	4,600
Cincinnati†	13,623	15,470	11,281
Denver‡	7,137	8,486	5,467
St. Paul†	25,293	28,061	14,683
Milwaukee†	4,211	5,191	3,037
Total	212,766	218,502	150,102

### SHEEP

	Week ended Sept. 10	Prev. week	Cor. 1948
Chicago†	5,774	6,314	6,700
Kansas City†	8,629	9,163	12,779
Omaha‡	12,007	12,978	18,390
East St. Louis†	7,996	8,242	6,815
St. Joseph†	12,902	6,275	12,720
St. Louis City†	6,349	4,759	5,963
Wichita†	1,076	1,461	1,553
New York & Jersey City†	32,891	40,293	32,942
Okla. City†	3,590	3,822	440
Cincinnati†	511	1,084	750
Denver‡	16,633	15,797	16,907
St. Paul†	8,006	4,800	9,790
Milwaukee†	819	1,083	1,070
Total	117,285	116,173	127,029

\*Cattle and calves.

†Federally inspected slaughter, in-  
cluding directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local  
slaughter, including directs.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles,  
Calif., on Thursday, Sept. 15:

CATTLE:	
Steers, med. to low gd.	\$24.00@26.65
Heifers, gd.	25.25 only
Heifers, med.	22.00 only
Cows, med. & low gd.	16.00@17.50
Cows, cat. & com.	13.50@15.75
Cows, canner	12.00@13.50
Bulls, med. & gd.	18.50@20.00

CALVES:	
Gd.	\$24.50@25.00
Med. & gd.	20.00@24.00

HOGS:	
Gd. & ch., 175-250	\$22.75@24.00
Sows, gd. & ch.	16.50@17.00

SPRING LAMBS:	
Com. to gd.	\$18.50@22.50

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md.,  
on Thursday, September 15:

CATTLE:	
Steers, gd.	\$25.75@27.00
Steers, med. & gd.	22.50@25.00
Steers, com. & med.	20.50@22.00
Heifers, gd.	23.00@23.50
Heifers, com. & med.	20.50@22.00
Cows, gd.	18.00@19.00
Cows, com. & med.	15.00@17.50
Cows, can. & cut.	12.00@14.50
Bulls, gd.	19.00@21.00
Bulls, com.	17.00 only

CALVES:	
Vealers, gd. & ch.	\$31.00@32.00
Med. to ch., mixed	27.00@30.00
Culls	14.00@19.00

HOGS:	
Gd. & ch., 180-225	\$21.75@22.25
Sows, 400 down	17.00@17.25

SPRING LAMBS:	
Gd. & ch.	\$26.00@27.00

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago  
Union Stockyards for current and  
comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Sept. 8...	4,568	794	14,513	2,395
Sept. 9...	1,390	366	8,565	2,105
Sept. 10...	500	132	2,569	915
Sept. 12...	14,636	692	11,097	4,387
Sept. 13...	10,266	608	13,978	4,630
Sept. 14...	14,639	506	11,136	3,443
Sept. 15...	6,800	700	9,500	2,000
*Week so	46,341	2,506	45,711	14,460
Week ago...	29,716	2,941	36,418	9,600
1948	38,261	3,900	36,596	17,932
1947	42,694	5,737	37,588	11,574

\*Including 988 cattle, 811 calves,  
10,001 hogs and 4,286 sheep direct to  
packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Sept. 8...	1,573	45	1,204	141
Sept. 9...	1,355	83	1,977	484
Sept. 10...	233	9	395	20
Sept. 12...	4,703	14	1,245	781
Sept. 13...	2,968	47	2,307	1,381
Sept. 14...	5,422	35	1,268	418
Sept. 15...	2,000	50	1,000	200
*Week so	15,063	146	5,820	2,780
Week ago...	10,462	89	3,227	613
1948	10,871	278	3,677	1,920
1947	13,721	451	1,329	979

### SEPTEMBER RECEIPTS

	1949	1948
Cattle	84,973	71,435
Calves	7,248	8,322
Hogs	119,379	87,115
Sheep	30,622	34,414

### SEPTEMBER SHIPMENTS

	1949	1948
Cattle	32,076	25,355
Hogs	13,023	9,073
Sheep	4,517	4,076

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chi-  
cago, week ended Thursday, Sept. 15:

	Week Ended Sept. 15	Prev. week
Packers' purch.	32,549	28,048
Shippers' purch.	8,192	4,005
Total	40,741	30,053

## CANADIAN KILL

Inspected slaughter in Can-  
ada, week ended September 3:

CATTLE	Week Ended Same Week Sept. 3 Last Year
Western Canada...	15,354 17,670
Eastern Canada...	16,033 12,638
Total	31,387 29,308

HOGS	
Western Canada...	15,308 15,003
Eastern Canada...	38,192 35,528
Total	53,500 50,531

SHEEP	
Western Canada...	8,019 6,538
Eastern Canada...	20,341 21,387
Total	28,360 27,925

## NEW YORK RECEIPTS

Receipts of salable live-  
stock at Jersey City and  
41st st., New York market  
for week ended September 3:

	Cattle	Calves	Hogs*	Sheep
Salable	442	2,694	509	797
Total (incl. directs)	3,643	6,222	19,156	18,367
Previous week:				
Salable	409	2,027	390	934
Total (incl. directs)	3,892	6,336	19,861	28,672

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast  
markets, week ending September 8:

	Cattle	Calves	Hogs	Sheep
Los Angeles...	7,150	1,550	2,600	325
No. Portland...	2,835	585	985	2,000
San Francisco...	1,600	550	1,550	3,200

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 10, 1949, as reported to THE NATIONAL PROVISIONER.

### CHICAGO

Armour, 3,468 hogs; Swift, 1,055 hogs; Wilson, 1,941 hogs; Agar, 6,734 hogs; Shippers, 6,126 hogs; Others, 13,181 hogs.  
Total: 18,905 cattle; 1,914 calves; 33,105 hogs; 5,774 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,062	980	1,711	1,301
Cudahy	2,925	853	598	1,846
Swift	3,963	737	744	2,728
Wilson	1,565	425	1,273	1,876
Central	1,481	...	...	...
Others	6,411	183	6,369	878
Total	20,407	3,207	10,695	8,629

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	5,671	5,599	1,301	...
Cudahy	4,497	3,087	683	...
Swift	4,850	3,504	2,300	...
Wilson	2,517	2,374	394	...
Eagle	15	...	...	...
Greater Omaha	168	...	...	...
Hoffman	128	...	...	...
Rothschild	461	...	...	...
Roth	195	...	...	...
Kingman	1,104	...	...	...
Merchants	33	...	...	...
Others	...	8,707	...	...
Total	19,639	23,271	4,678	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,958	2,028	4,038	3,891
Swift	4,006	2,354	4,290	3,888
Hunter	923	...	5,016	219
Hell	...	...	2,349	...
Krey	...	...	2,270	...
Lacide	...	...	824	...
Slloff	...	...	1,065	...
Others	3,818	853	5,040	1,051
Shippers	7,258	2,000	13,800	487
Total	19,023	7,344	39,752	9,536

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,092	703	5,830	5,426
Armour	3,454	512	7,003	1,642
Others	3,593	211	3,762	1,056
Total	10,139	1,426	16,595	8,124

Does not include 553 cattle, 2,720 hogs and 5,829 sheep bought direct.

### ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy	4,070	115	3,871	1,124
Armour	3,045	37	4,203	1,773
Swift	2,901	48	1,997	1,728
Others	294	1	...	...
Shippers	21,377	1,156	6,645	5,909
Total	31,747	1,357	16,716	10,594

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,273	812	1,873	551
Dunn	...	...	...	...
Ostertag	93	...	5	...
Dold	91	...	830	...
Sunflower	10	...	65	...
Pioneer	...	...	...	...
Excel	642	...	...	...
Guggen	...	...	...	...
Belm	275	...	...	...
Others	964	...	302	525
Total	3,334	812	3,075	1,076

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,531	427	918	113
Wilson	1,529	469	779	955
Others	161	8	873	...
Total	3,221	904	2,570	1,068

Does not include 418 cattle, 856 calves, 3,645 hogs and 2,522 sheep bought direct.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	93	...	290	...
Cudahy	343	...	240	...
Swift	316	358	134	...
Wilson	137	...	...	...
Acme	467	9	...	...
Atlas	524	34	...	...
Cougherty	136	...	482	...
Coast	121	...	736	...
Harman	351	...	...	...
Luer	227	26	295	...
Union	205	...	...	...
United	221	31	341	...
Others	3,342	764	48	...
Total	6,493	1,064	2,566	...

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	529
Kahn's	...	...	...	...
Lohrey	...	...	...	734
Meyer	...	...	...	...
Mehlacher	141	28	...	18
National	336	8	...	...
Others	2,724	807	13,995	1,336
Total	3,291	843	14,729	1,883

Does not include 900 cattle bought direct. Market shipments for the week were 281 calves, 1,843 hogs and 1,314 sheep.

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,057	163	1,762	17,927
Swift	1,131	110	1,438	14,590
Cudahy	828	46	1,292	4,300
Wilson	612	...	...	...
Others	2,133	251	1,981	1,169
Total	5,761	570	6,473	37,976

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,705	1,954	9,246	3,039
Smith	740	...	...	...
Cudahy	1,113	979	...	1,435
Rifkin	724	34	...	...
Superior	1,441	...	...	...
Swift	5,561	1,701	16,047	3,532
Others	2,100	1,447	6,242	2,919
Total	16,384	6,115	31,535	10,925

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	967	2,311	1,015	2,571
Swift	1,004	1,318	1,224	5,513
Blue	...	...	...	...
Bonnet	631	52	231	1
City	549	14	51	...
Rosenthal	250	14	...	...
Total	3,411	3,709	2,521	8,085

### TOTAL PACKER PURCHASES

	Week ended Sept. 10	Prev. week, 1948*	Cor.
Cattle	161,775	176,258	133,303
Hogs	203,603	219,107	149,582
Sheep	108,348	91,349	122,905

\*Does not include Los Angeles.

## CORN BELT DIRECT TRADING

Des Moines, Ia., September 15.—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:  
160-180 lb. .... \$16.75@19.50  
180-240 lb. .... 19.00@21.00  
240-300 lb. .... 19.50@21.00  
300-360 lb. .... 19.00@20.50  
Sows:  
270-360 lb. .... \$18.50@19.50  
400-550 lb. .... 14.00@17.50

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
Sept. 9	32,000	29,000
Sept. 10	28,000	28,500
Sept. 12	32,000	Holiday
Sept. 13	40,000	47,000
Sept. 14	35,000	44,000
Sept. 15	28,000	31,000

## LIVESTOCK RECEIPTS

Receipts at major markets, week ending September 10:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Sept. 10	266,000	303,000	291,000
Sept. 3	302,000	354,000	207,000
1948	213,000	255,000	267,000
1947	379,000	316,000	247,000
1946	141,000	41,000	278,000

HOGS AT 11 MARKETS, Wk. Ended:

	Cattle	Hogs	Sheep
Sept. 10	...	250,000	...
Sept. 3	...	201,000	...
1948	...	254,000	...
1947	...	28,000	...

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Sept. 10	193,000	291,000	14,000
Sept. 3	217,000	219,000	112,000
1948	149,000	156,000	133,000
1947	270,000	200,000	142,000
1946	90,000	22,000	187,000

## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended September 3 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1000 lb. Choice	Good and Choice	Gr. B1 Dressed	Good Handyweights
Toronto	\$20.25	\$24.35	\$29.00	\$21.29
Montreal	19.50	21.85	29.00	18.25
Winnipeg	19.50	22.50	31.18	20.68
Calgary	18.05	18.66	30.10	19.80
Edmonton	17.90	19.50	31.60	19.50
Pr. Albert	18.70	19.00	30.35	19.85
Moose Jaw	18.50	18.75	30.35	19.00
Saskatoon	19.00	21.00	30.60	...
Regina	17.35	20.00	29.35	19.00
Vancouver	19.50	20.00	33.10	21.00

\*Dominion government premiums not included.

## MANUFACTURERS & WHOLESALE: IT PAYS TO USE...



## IN YOUR PRODUCTS

Save cost of boning, eliminate waste, fat and gristle by using PAMPA BRAND CORNED BEEF. It's ALL beef and All No. 1 Quality. U.S. Government Inspected. Priced right!

12 — 6 lb. sterile tins to the case

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- F. C. ROGERS CO., Philadelphia, Pa.
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BEEF • VEAL • PORK • LAMB  
HUNTERIZED SMOKED AND CANNED HAM



## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS	
<b>STEER AND HEIFER:</b> Carcasses	
Week ending Sept. 10, 1949	14,919
Week previous	14,019
Same week year ago	9,352
<b>COW:</b>	
Week ending Sept. 10, 1949	1,829
Week previous	1,590
Same week year ago	4,544
<b>BULL:</b>	
Week ending Sept. 10, 1949	918
Week previous	1,096
Same week year ago	550
<b>VEAL:</b>	
Week ending Sept. 10, 1949	9,058
Week previous	11,409
Same week year ago	13,004
<b>LAMB:</b>	
Week ending Sept. 10, 1949	47,051
Week previous	29,860
Same week year ago	32,751
<b>MUTTON:</b>	
Week ending Sept. 10, 1949	3,949
Week previous	1,704
Same week year ago	2,151
<b>HOG AND PIG:</b>	
Week ending Sept. 10, 1949	7,918
Week previous	4,000
Same week year ago	3,816
<b>PORK CUTS:</b>	
Week ending Sept. 10, 1949	1,503,132
Week previous	1,839,662
Same week year ago	2,259,430
<b>BEEF CUTS:</b>	
Week ending Sept. 10, 1949	130,321
Week previous	129,516
Same week year ago	171,662
<b>VEAL AND CALF:</b>	
Week ending Sept. 10, 1949	8,123
Week previous	27,048
Same week year ago	12,873
<b>LAMB AND MUTTON:</b>	
Week ending Sept. 10, 1949	2,301
Week previous	6,830
Same week year ago	1,302

<b>BEEF CURED:</b>	
Week ending Sept. 10, 1949	33,355
Week previous	15,732
Same week year ago	14,965
<b>PORK CURED AND SMOKED:</b>	
Week ending Sept. 10, 1949	961,269
Week previous	1,343,094
Same week year ago	1,274,230
<b>LARD AND PORK FATS:</b>	
Week ending Sept. 10, 1949	123,737
Week previous	209,809
Same week year ago	91,177

### LOCAL SLAUGHTER

<b>CATTLE:</b> Carcasses	
Week ending Sept. 10, 1949	5,548
Week previous	6,787
Same week year ago	4,900

<b>CALVES:</b>	
Week ending Sept. 10, 1949	10,504
Week previous	12,222
Same week year ago	11,055

<b>HOGS:</b>	
Week ending Sept. 10, 1949	34,183
Week previous	37,040
Same week year ago	23,839

<b>SHEEP:</b>	
Week ending Sept. 10, 1949	32,591
Week previous	40,233
Same week year ago	32,942

### COUNTRY DRESSED MEATS

<b>VEAL:</b> Carcasses	
Week ending Sept. 10, 1949	4,489
Week previous	4,321
Same week year ago	4,375

<b>HOG:</b>	
Week ending Sept. 10, 1949	1
Week previous	2
Same week year ago	..

<b>LAMB AND MUTTON:</b>	
Week ending Sept. 10, 1949	104
Week previous	162
Same week year ago	46

†Incomplete.

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during week ended September 10:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	5,548	10,504	34,183	32,391
Baltimore, Philadelphia	5,624	1,311	25,507	1,537
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	11,418	2,592	55,275	6,839
Chicago, Elburn	23,126	5,436	54,299	16,091
St. Paul-Wisc. Group	23,231	12,839	63,317	11,164
St. Louis Area	13,000	8,702	45,819	16,893
Siox City	9,227	388	16,839	7,150
Omaha	18,752	1,477	29,936	15,467
Kansas City	16,989	6,316	26,937	13,201
Iowa and So. Minn.	14,317	4,343	127,986	27,523
<b>SOUTHEAST</b>	5,476	3,041	13,599	..
<b>SOUTH CENTRAL WEST</b>	18,920	9,527	33,891	26,515
<b>ROCKY MOUNTAIN</b>	6,919	601	10,253	21,706
<b>PACIFIC</b>	15,356	5,048	20,917	24,782
Grand total	188,513	72,175	558,778	221,259
Total week ago	215,878	78,939	586,693	232,156
Total same period 1948	108,257	79,612	381,628	235,289

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during July 1949: Cattle, 77.0; calves, 65.2; hogs, 74.0; sheep and lambs, 52.1.

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants, located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, were as follows:

	Cattle	Calves	Hogs
Week ended September 9	1,551	730	5,839
Week previous	1,167	948	7,431
Cor. week last year	2,159	1,380	5,068

# FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

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INCORPORATED

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### POSITION WANTED

Thoroughly experienced packing house general manager. Understands all departments. Looking for permanent position with good future and salary basis. W 297, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PLANT SUPERINTENDENT:** Thoroughly experienced all phases meat packing plant operations. Can operate plant with low costs, maximum yields and produce quality products. W-283, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE MAKER-Foreman:** Desires position in small or large plant. Married, age 38. References, sober, dependable, can handle help. Wire or write P.O. Box 783, Memphis, Tenn.

**SAUSAGE MAKER:** Seasoned man, can make full line of sausage and molds. Now in Chicago. W-284, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MANAGER-CONTROLLER:** Complete knowledge of all packing house operations. 20 years' experience with both small and large packers. Capable of departmentalizing plant and installing cost system. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### POSITION WANTED

#### SUPERINTENDENT LOS ANGELES AREA

Thorough practical man with many years experience. Qualified to take complete charge, produce quality products and handle labor. Excellent references. W 285, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Experienced chain store general manager. Excellent experience Meat and Dairy. Looking for good position. Can move anywhere providing good opportunity. W 286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

#### WANTED SALESMAN

A Midwest Packer making a full line of Quality Meat Food Products has an opening for a Salesman in Chicago. Please reply stating age and experience. Replies will be considered confidential. W 302, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### HELP WANTED

Large Midwestern Casing firm wants experienced Casing Foreman. Reply giving detailed information. Box W 292, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**Sausage Maker** to take complete charge of sausage kitchen in small non federally inspected packing house. Salary \$100.00 per week for man who can turn out quality sausage and loaves. Permanent position. Write Box 902, Scottbluff, Nebraska.

**PRODUCTION FOREMAN** wanted to take charge of meat canning department in plant located in Virginia. Permanent position, good opportunity. Give full details, experience, age and salary expected. W-286, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### PLANTS FOR SALE

**CENTRAL ILLINOIS:** Complete packing plant, four brick buildings, 17 acres land on paved road and on a railroad. Complete with sausage and cooking equipment. \$15,000 will handle. FS294, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Illinois.

**FOR SALE. SMALL JOBBERS' DREAM.** Built in 1946, cooler and cutting room, sharp freeze and zero storage optional. Good lease. Downtown center wholesale district. John Hammond, 216 State St., Santa Barbara, Calif.



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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number  
 Undisplayed set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," "special rate," minimum 20 words, \$3.00, additional words 15c each. Count address.  
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**CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.**

## PLANTS FOR SALE

Small packing plant in west Texas for sale or lease, or would consider selling part interest to right man with experience. FS-281, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern Complete sausage and slaughter plant in Tampa, Florida. \$45,000.00 immediate sale. 1207 Crenshaw St., Ph. 313551, Tampa, Florida.

FOR SALE: Well established provision manufacturing plant, fully equipped, with well going routes and new modern slaughter house. Located in the center of the Metropolitan district of New Jersey, on the direct highway to New York City. If interested we will furnish complete details. FS298, THE NATIONAL PROVISIONER, 407 S. Dearborn, Chicago 5, Ill.

Immediate possession complete Sausage Manufacturing Plant—Four New Atmos Automatic Control Smoke Houses, 25 H.P. Grinder, Boss Stuffer and Silent Cutter. Five Ton Ice Machine. Four walk in coolers. All equipment in good condition. Ideal setup for 40,000 to 50,000 weekly capacity. Priced at 1/4 original value. Cash or Terms. FS 301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## FOR SALE POULTRY PRODUCTION— PROCESSING—RETAIL PLANT

In the heart of one of America's greatest chicken growing areas. Producing 120,000 chickens yearly. Processing capacity 3000 chickens per day. An ultra modern cafe serving chicken exclusively. This property also includes, 30 acres of land, two modern homes and all equipment. Located on two national highways. Has rail, truck and air transportation. The combined operation of these plants now doing \$300,000 yearly and netting \$30,000 per year. Will stand most rigid inspection. For further information and details write P.O. box 307, Rogers, Arkansas.

## EQUIPMENT FOR SALE

FOR SALE. #1891 Koch Smoke Chest with automatic control. For bottled gas. Complete with drum. New in original crate. \$300.00. FS299, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## ELECTRIC HOIST SALE

New 5 HP Electric Hoists (for Packers, Butchers, Rendering Plants, etc.). Hoists have Timken bearings, bronze worm gears, reversing controls, brake, 5 HP ball bearing motor, 2000-lb. capacity. Sale price only \$395. Send for literature.

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PUEBLO, COLORADO

## MEAT PACKERS—ATTENTION

- 2—Anco #261 Grease Pumps, M. D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Enterprise #166 Meat Grinder, belt driven.
- 1—Steel 2000 gallon jacketed, agitated, Kettle.
- 12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.
- 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.

Used and rebuilt Anderson Expellers, #1, BB, Duo and Super Duo.

1—Cleveland Meat Grinder, type TE-B, 15 HP Motor.

2—Anco 3'x6' and 1—Anco 4'x9' Lard Rolls.

Send us your inquiries.

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## ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittcock and Associates. Moylan, Pennsylvania.

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IN THESE COLUMNS**

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## We are LOOKING FOR EQUIPMENT MACHINERY

Convert idle or unused equipment and machinery into ready cash. We will be glad to quote you on one unit or a whole plant.

## Aaron Equipment Co.

Offices and Warehouse

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Chesapeake 3-3300

Single items or complete plants bought and sold.

## EQUIPMENT WANTED

WANTED. Lard roll of small capacity, direct ammonia system, complete with fittings and motor. Stainless Steel steam jacketed kettle, with agitator and motor, 150 to 200 gallons. W300, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## BUSINESS OPPORTUNITIES

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WANTED—MANUFACTURED MEATS  
 For resale in Northeastern Ohio and Eastern Pennsylvania. Can use thousands of pounds of smoked picnics, bacon, and sliced bacon, various loaves, wieners, sausage, etc. Can also use large amounts of throwouts. Our present source cannot supply enough merchandise. All business done on C.O.D. basis. Please quote prices. W291, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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407 SO. DEARBORN ST., CHICAGO 5, ILL.



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- 9068—SILENT CUTTER: Boss 200 lb. cap. with motor stand.....\$ 225.00
- 9069—SILENT CUTTER: Buffalo 160 lb. cap. with 56 Grinder attached. 10 HP Motor..... 575.00
- 9070—SAUSAGE STUFFER: Randall, 400 lb. cap..... 585.00
- 9082—SAUSAGE STUFFER: Brecht 200 lb. cap. Good condition..... 575.00
- 9845—PACK ICE MACHINE: Vilter 3 Ton. 1450.00
- 9971—GRINDER: Sanders, 15 HP, 3 ph. motor. Good condition..... 525.00
- 9975—GRINDER: Enterprise Meat, Model 2352, 1 1/2 HP motor, 3 ph. 60 c.v. 220 v. Ser. #26033..... 215.00
- 9977—SMOKE HOUSE: Ketch Portable, 100002 cap. Insulated..... 200.00
- 9850—CARING FLUSHER: Globe, stainless table..... 250.00
- 9851—BAKE OVENS: (2) Advance, Ser. #2456, 592..... 950.00
- 10000—GRINDER: Buffalo 56-B, 10 HP with tray. A-1 cond..... 825.00
- 9865—FLAKE ICER: NEW, belt-ice, 3 1/2 ton cap. Orig. crate..... 2100.00
- 9866—FLAKE ICER: Vilter 2 Ton..... 900.00
- 9869—GRINDER: 63-30 Buffalo, 15 hp motor & starter, like-new..... 1000.00
- 9874—SAUSAGE EQUIPMENT UNIT: Buffalo Silent Cutter, Boss Grinder, with motors, good condition..... 2225.00
- 9880—VATS: (50) Ham Curing..... Each 10.00
- 9883—CURE MIXER: With Gear Head Motor, barrel size..... 150.00
- 9886—VACUUM MIXER: Buffalo #25, 150002 cap. less motor..... 850.00
- 9888—SILENT CUTTER: Buffalo #54, 35002 cap. 40 HP motor..... 1350.00
- 10024—SMOKEHOUSE: Griffith, portable, gas, complete, like-new..... 300.00
- 9547—TY-LINKER: Automatic, used very little, like-new, guaranteed..... 1450.00
- 9641—SAUSAGE STUFFER: Globe 20002 cap., used 3 or 4 mos..... 850.00
- 9612—U.S. SLICER: 150C Model with stand, new, never used..... 950.00

## Rendering and Lard

- 9853—LARD ROLL: Anco 3 x 6, 3 HP, with 1" Brine Pump, 2 HP.....\$ 400.00
- 9901—HARHER & WASHER: Mechanical, 1 HP Motor & Starter..... 1190.00
- 10002—COOKERS: (3) NEW 5 x 12 Globe, 15% under list..... 1350.00
- 10003—PRESSES: (2) NEW GLOBE, 500 Ton..... 15% under list..... 1750.00
- 9852—HOG: #18-C Mitts & Merrill, 50 hp motor, used 3 mos..... 1750.00
- 9854—BLOOD DRYER: 4 x 10 Albright-Nell, 15 hp motor, Anco..... 1250.00
- 9620—COOKER: Anco, rebuilt, new 1/2" inner shell, new agitator shaft, new drive, 20 HP motor new..... 3500.00
- 7957—HOG: #25 Diamond, extra knives, 6 ton per hr, little used..... 1250.00
- 9834—HYDRAULIC PRESS: Anco 300 ton, Hyd. pump & lubricator..... 1500.00

## Miscellaneous

- 9983—HOG CARCASS CLEANER: Boss #158 Machine with motor.....\$ 300.00
- 9901—FILTER PRESS: Schrieber, 24" x 24", 29 plates, center feed, open delivery..... 590.00
- 9905—KETTLE: 125 Gallon Stainless, Shallow, Jktd. with hinged cover, mounted on pipe legs..... 300.00
- 9856—HAM MARKING SAW: Best & Donovan..... 225.00
- 9940—CARCASS SPLITTING SAW: Best & Donovan..... 565.00
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- 10001—BAND SAW: Jones Superior #54, good condition..... 225.00
- 10004—SCALE: Toledo Ham Pumping, 2 yrs. old..... 250.00
- 10005—SCALE: (2) Toledo Track..... Each 350.00

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DURING THE A.M.I. CONVENTION**

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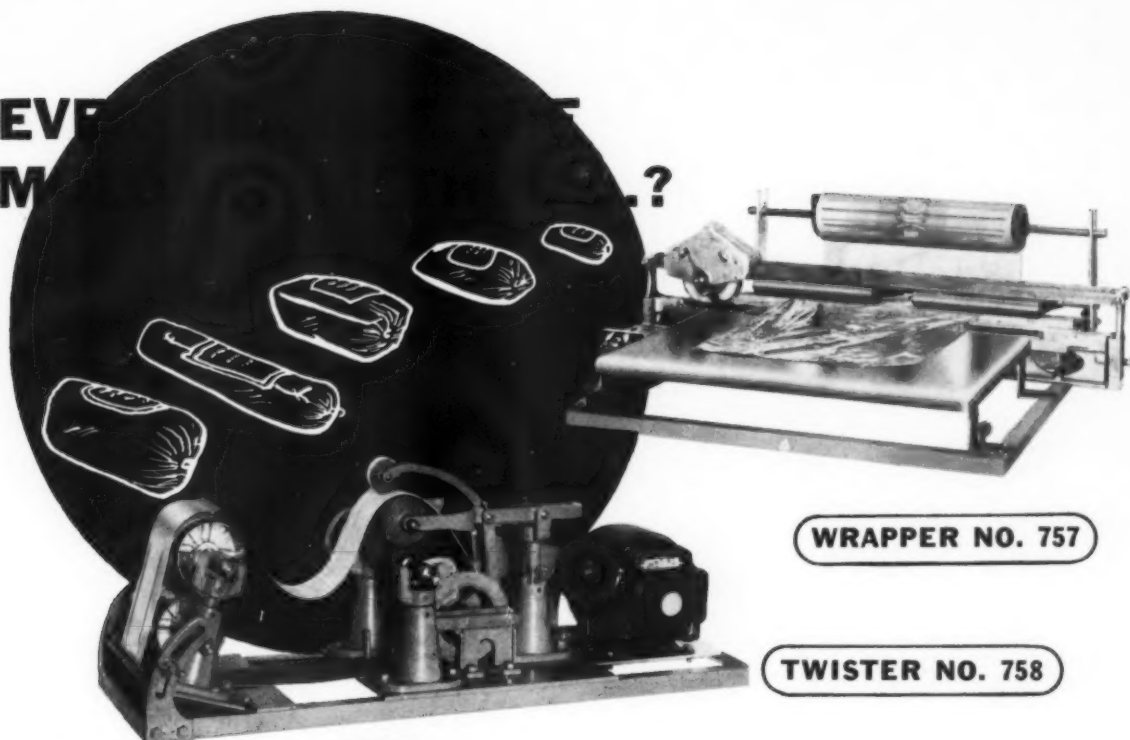
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***This - is the combination that  
cuts your packaging costs***

***your food products are better displayed  
and are better protected ...!***



Frankfurts, smoked pork butts, pork sausage, pieces of processed sausage, meat loaves, picnics, etc. can now be wrapped and sealed in either P.T. Cellophane or F.M. Pliofilm quickly and economically. . . . The Allbright-Nell Co. is now the sole distributor of the Moldart Method. For further details contact our representative in your territory or write us today.

**THE ALLBRIGHT-NELL CO.**

5323 S. WESTERN BLVD., CHICAGO 8, ILLINOIS

**YOU'RE COVERING  
UP BIG SALES  
OPPORTUNITIES UNTIL...**

*...you sell Circle-U  
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Salamis and Cervelats with  
your regular sausage line!*

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The more than 25 varieties of famous,  
top-quality Circle-U Dry Sausage

assure you these money-making advantages . . .

- ① Circle-U's extensive variety, added to your regular sausage line, gives you a *complete* line of sausage products—opportunity to sell *more* customers on one call!
- ② Selling the complete Circle-U line improves each salesman's chance to do a larger volume *per sale* . . . less handling—lower delivery and selling expense.
- ③ Circle-U is a top name in sausage. Its high quality assures ready acceptance among dealers and their customers . . . helps speed turnover and build profits.

IT WILL PAY YOU TO GET ACQUAINTED WITH CIRCLE-U.  
ASK OUR REPRESENTATIVE TO CALL. DO IT TODAY!



**Circle-U Dry Sausage**

OMAHA PACKING COMPANY - 4115 DAKOTA AVENUE - CHICAGO 9, ILLINOIS



